BAKERTOP
RETAIL

USE AND MAINTENANCE (TRANSLATION OF THE ORIGINAL INSTRUCTIONS)

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CONTACTS

Please see the back cover for contacts in your local area.

Dear Customer,
This manual contains all the information you need to use and maintain this appliance correctly.

If you do not fully understand any of the contents, please contact the manufacturer for further information.

Safety

Pictograms 4

Safety information for installing the appliance 4

PICTOGRAMS

Read the instruction manual

Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.

Risk of fire

Risk of electric shock!

Risk of burns

Danger: corrosive substances.

Tips and useful information

Consult another section

Earthing symbol

Equipotential symbol

SAFETY INFORMATION FOR INSTALLING THE APPLIANCE

General precautions

- Failure to comply with the safety regulations, and any use or maintenance other than those indicated in this manual voids the warranty* and relieves the manufacturer of all liability.
- Keep this appliance out of the reach of children.
- Cleaning and maintenance must be done by the user and NOT by children, especially where not supervised by an adult.
- This appliance can only be used for cooking food in industrial and professional kitchens by qualified personnel, who have completed regular training courses. Any other use is not compliant with the scope of use and is therefore hazardous.
- If the appliance is not working or if you notice any changes to the structure or operation, disconnect the electricity supply and contact an authorised UNOX customer assistance service. Do not attempt to repair the appliance yourself. For any repairs, please request UNOX original spare parts.
- Failure to observe these regulations may cause damage, injury or death, and also invalidates the warranty.
- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorised support service centre.
- The appliance emits a sound level of below 70 dB.
- The humidity sensing system must be calibrated when the oven is first installed (contact the Unox Service Centre), and as and when the oven requires it.
-

If the Bakertop RETAIL oven cannot be permanently connected to a drainage system, the terminal must be sealed with the conical plug supplied in the starter kit. When the terminal is blocked, DO NOT use the washing programs or wash the cavity with large quantities of water. Risk of flooding.

Risk of burns and injury!

- While cooking and until all appliance parts have cooled, make sure to only touch the appliance control components or handle, because the external parts are extremely hot (temperature above 60°C/140°F).
- In order to maintain optimum performance, do NOT open the door during cooking, especially if you are using the microwave function. If it is not possible to avoid opening the door, please do so very slowly and carefully, paying attention to the hot steam coming out of the oven cavity. If the door is opened during cooking, the oven stops temporarily for safety reasons and displays a message. To resume cooking, close the door again. Some models are equipped with an electric lock that prevents the door from opening while cooking is in progress.

- Wear appropriate protective thermal clothing and exercise extreme caution when moving containers, accessories and other objects inside the oven cavity.
- Be extremely careful when removing trays from the oven cavity.
- Extract the core probe from the food before removing the trays from the oven, and place it in the external probe holder. Before removing the tray, check that the probe cable is not in the way. Handle the probe with care because it is extremely sharp and, after use, can be very hot.
- During the COOL function (cavity cooling), the appliance supplies water and keeps the door closed to prevent injuries caused by hot steam.
- NEVER put any type of tray, hot or cold container, or other objects on top of the oven, even if it is turned off. DO NOT put highly flammable or heat-sensitive objects (e.g. plastic ornaments, lighters, etc.) near the appliance.
- Leave at least 10 cm of free space around the oven.
- The first time you use the appliance, some of the oils used for manufacturing may evaporate and produce fumes or unpleasant odours. These will gradually disappear as you continue to use the appliance.
- Liquids or other foods should not be reheated in sealed containers, as these may explode.
- To avoid burns, do not use containers filled with liquids or products that liquefy, heating up to higher levels than can be easily observed (IEC 60335-2-42:2002 / AMD1:2008)
- If reheating beverages, these may reach boiling point and cause a delayed eruption. Be careful when handling the container.
- The contents of any baby bottles and any baby food in jars must be mixed or shaken before consumption. Check the temperature to avoid scalding.
- Only use utensils and containers that are appropriate for high temperatures.
- Do not remove or touch the protective fan casing, the fans or the heating elements while the appliance is turned on and until it has completed cooled down.
- Carefully read the product safety data sheet before handling and using the detergent.
- Do not open the oven door during a washing cycle as this could cause injury to eyes, mucous membranes and skin because of contact with the cleaning chemicals used. These chemicals are sprayed by the rotor in the cavity and moved by strong air currents. Some models are equipped with an electric lock that prevents the door from opening while cleaning is in progress.
- When carrying out maintenance on the oven water circuit, you must use PPE specific for the detergent (see the product safety data sheet). Specifically, gloves and goggles must be used since there could be detergent residue in parts of the circuit that could be pressurised.
- Do not tamper with the oven water circuit in any circumstances because this could cause damage, injury or death. The oven water circuit begins with a 3/4" connector, with a non-return valve built in, and includes all the subsequent piping and accessories.
- If the appliance glass is chipped or damaged, it must be replaced immediately. Please contact an authorised support service centre. Do not use the oven. Risk of exploding glass.

* For more details, visit ▶ www.unox.com

- Load the trays carefully without overloading them; it is normal for the cabinet to drop, which depends on the amount of food in the trays.
- The trays must be placed inside the oven using the supplied pusher. Lock the trays into place when moving the cabinet.
- Always lock the cabinet's front wheel brakes when inserting the trays inside the oven cavity. Be extremely careful when moving the trolley because the trays may contain hot fluids that may spill or the cabinet may tip over (for example if moved across uneven floors, slopes or through doors).
- Always lock the front wheel brakes after loading the oven cavity and at all times when they do not need to be moved.
- Always lock the trays into their guides.
- Be extremely careful when moving the trolley because the trays may contain hot fluids that may spill or the trolleys may fall over (for example if moved across uneven floors or through doors).

Risk of fire

- Before using the appliance, make sure that there are no non-compliant objects (instruction manuals, plastic bags, etc.) or detergent residues inside the oven cavity. Also make sure that the flue is free of obstructions and that there are no flammable materials in the vicinity.
- When reheating food in plastic or paper containers, check the oven. Risk of fire.
- If you notice any smoke coming from the appliance, disconnect the appliance from the mains power supply and keep the door closed to extinguish any flames.
- Do not place sources of heat (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. diesel, petrol, bottles of alcohol, etc.) near the appliance.
- The appliance must be cleaned daily, removing any food residue (read the relevant chapter in this manual). Failure to carry out cleaning as indicated could cause the surfaces to deteriorate. This could reduce the life of the appliance and cause danger (if not removed, fats or food residue on the inside could catch fire).
- Do not clean the appliance with a steam or pressurised water jet.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol).

Risk of electric shock

- Do not open the compartments marked with these symbols. Only qualified personnel authorised by UNOX may access these compartments. Failure to observe this regulation invalidates the warranty* and may cause damage or injury including death.
- Any routine maintenance must be performed:
  - after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (approx. a few minutes);
  - after waiting for the appliance to cool down fully;
  - only if you are in good mental and physical condition, and are wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, dust mask (optional), etc.).

* For more details, visit ▶ www.unox.com

NOTES

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SUGGESTIONS AND WARNINGS

Before using the appliance, read section "Safety regulations for use" carefully

If cooking large amounts of greasy foods, place an empty tray without holes on the lowest grill rack in the oven. Alternatively, use an appropriately sized container.

- When using the appliance for the first time, be sure to clean the inside of the oven cavity and the accessories thoroughly (see the Maintenance section on page 86); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours created by the protective grease used in the factory.
- When the oven door is opened, unless the "COOL" function has been selected, heating and fan operation stops automatically. The built-in fan brake is activated (the fan continues to rotate for a short time only).
- If the appliance is left running for more than 15 minutes without an operating or automatic cleaning mode being selected, stand-by is automatically activated to save energy.
- To exit STAND-BY mode, tap anywhere on the touch screen.
- Use the appliance at room temperature between +5°C and +35°C.
- Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible (see the Maintenance chapter on page 86).
- Beware of touching the external and internal parts of the oven during cooking and until it has completely cooled (it could reach temperatures above 60°C).
- To prevent boiling, when using containers filled with liquids or foods that liquefy with heat, only use quantities that can easily be kept under control.

For safety reasons, the last tray should NEVER be placed above 160 cm. If necessary to do so, **you must apply the sticker contained in the starter kit at a height of 160 cm.**

- We recommend always preheating the oven to compensate for the heat loss when opening the door; if SMART.Preheating is active, preheating will be managed automatically by the appliance (for further information, see p. 19).
- If you prefer manual preheating, we recommend setting the temperature to at least 30°C higher than the temperature required for cooking.

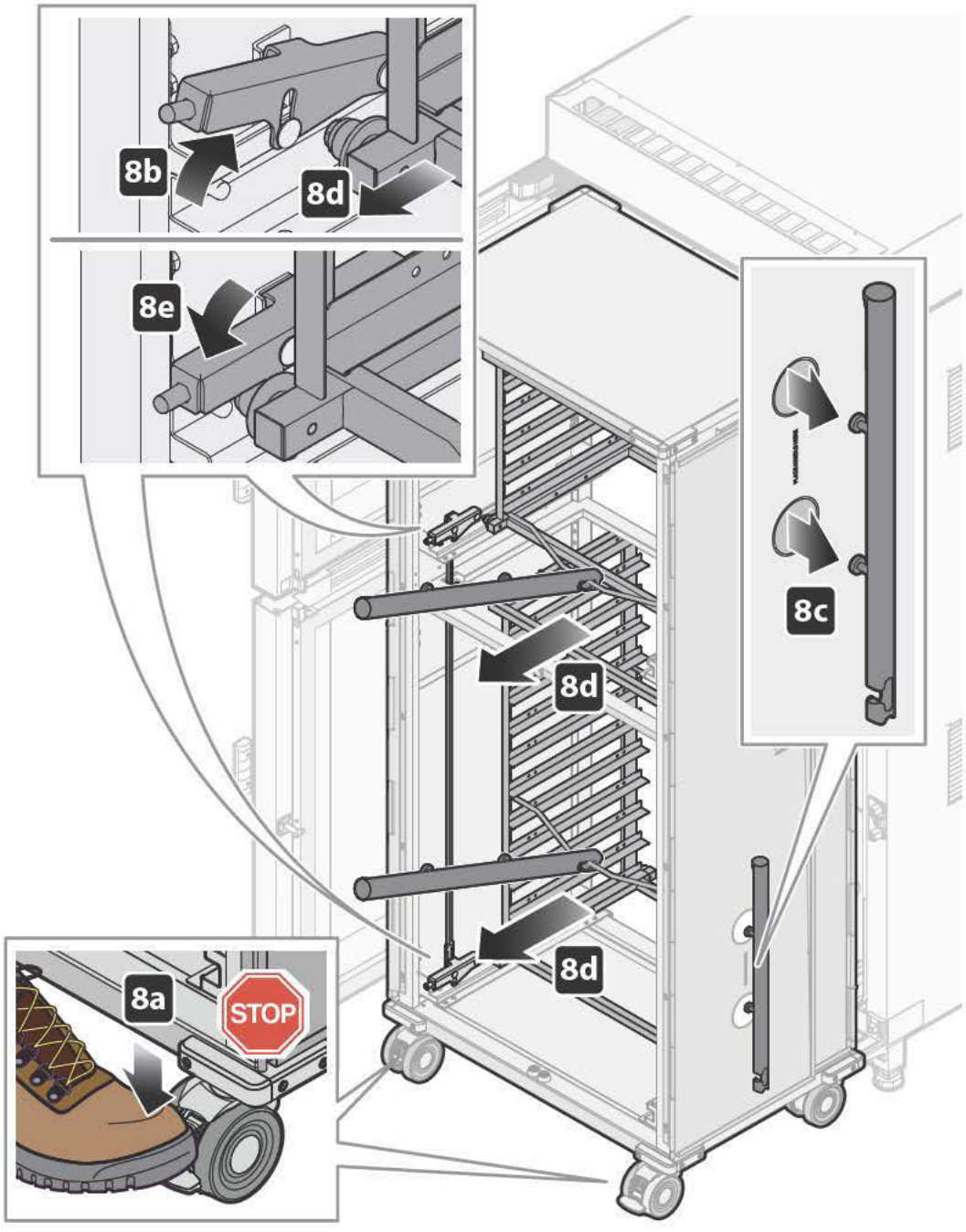
- In order to maintain optimum performance, do NOT open the door during cooking. If it is not possible to avoid opening the door, please do so very slowly and carefully, paying attention to the hot steam coming out of the oven cavity.
- Use the UNOX grills and trays; try to distribute food uniformly on these while avoiding stacking and excessive quantities. Always respect the loading instructions for your appliance.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol or wine).
- CAUTION: In models with door lock, DO NOT OPEN THE DOOR IF THE OVEN IS OFF. This allows the electric lock to always reach the correct position and prevents the component from being damaged.

Blackout

In the event of a black-out or shutdown of the machine, on restart the appliance will resume the program previously in progress (e.g. a Multitime recipe). The duration of the cooking cycle may be extended by a maximum of 2 minutes.
In models with a door lock, this remains inserted when the oven is switched off with a program (cooking cycle or cleaning cycle) in progress. When the appliance is switched on again, it remains inserted and the program is recovered.

LOADING AND USING THE CABINETS WITH TRAY HOLDER

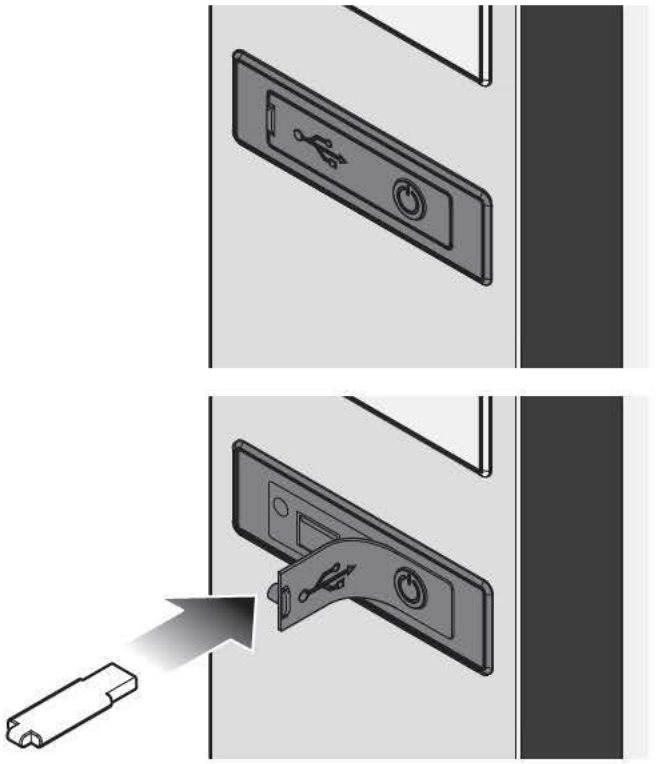
Only use UNOX trays and racks.
Load the trays carefully without overloading them; it is normal for the cabinet to drop, which depends on the amount of food in the trays. The trays must be placed inside the oven using the supplied pusher. When moving the cabinet, lock the trays as shown in the figure. Always lock the cabinet's front wheel brakes when inserting the trays inside the oven cavity.
Be extremely careful when moving the trolley because the trays may contain hot fluids that may spill or the cabinet may tip over (for example if moved across uneven floors, slopes or through doors).



USB

02 ▶ The USB port is located below the LCD panel and allows you to import or export materials from your own USB stick (FAT32 formatted and with capacity between 4 and 16 GB).
For information on managing the USB stick, please see ▶ p. **75.**

The plastic cover of the ON/OFF button and USB port must be positioned correctly before starting the appliance.



02

USING THE CORE PROBE

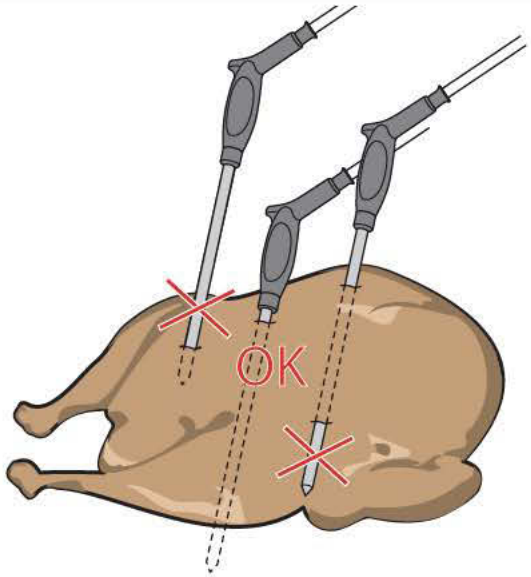
03 ▶ During the cooking cycle, the probe detects the temperature at the core of the product. It reaches the temperature set by the user when the product is perfectly cooked both on the surface and on the inside. The core probe must be inserted deep into the food being cooked. The probe head must reach the product's core, i.e. the innermost portion, without piercing its way through the other side. If the food you are cooking is relatively thin, insert the probe parallel to the oven tray. When dealing with several foods, insert the probe into the smallest product; when this has reached the required core temperature (and therefore cooking is stopped) take the product out of the oven, insert the probe into the smallest remaining piece and restart the cooking cycle.

⊕ Handle the probe with care because it is extremely sharp and, after use, the needle is very hot.

⊕ Extract the core probe from the food before removing the trays from the oven, and place it in the external probe holder (never leave it dangling inside/outside the oven cavity).

⊕ Before removing the tray, check that the probe cable is not in the way.

⊕ Before starting preheating for a program requiring use of the core probe, position the probe in the external probe holder



03

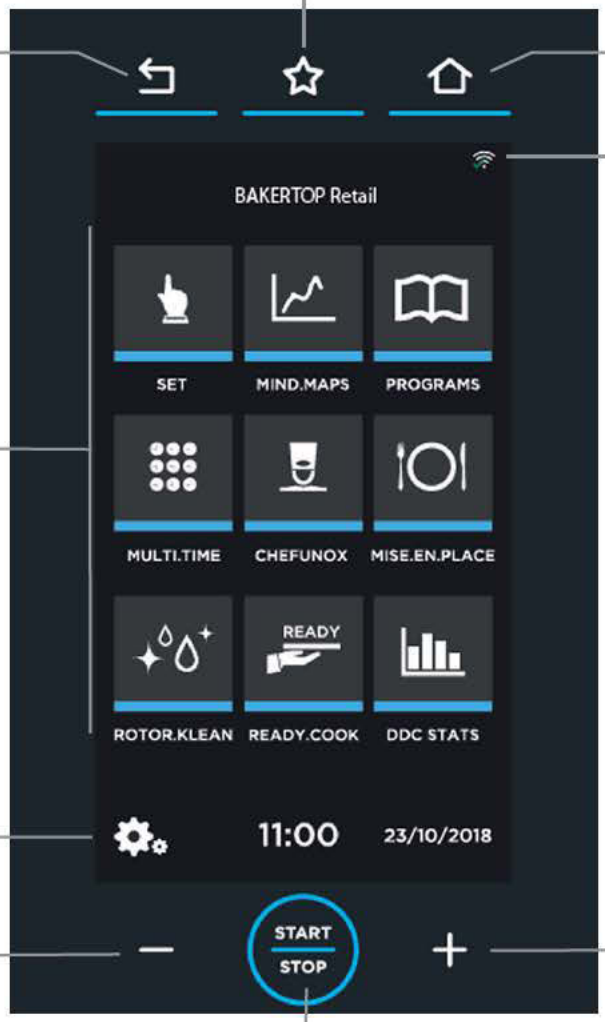
SWITCHING THE APPLIANCE ON/OFF

04 ▶ Press this button to switch the display on and off (not the oven).
To switch off the oven, turn the switch on the electrical panel to OFF.

04

LCD CONTROL PANEL | HOME screen

The **"FAVORITES"** function enables access to a list of recipes selected as "favourites" ▶ 05



Go back to the previous page

Go back to main page

See following page

User parameter settings (date/time, unit of measurement, etc.) ▶ page **72**

Decrease values

Increase values

The **START/STOP** button starts a cooking cycle

Wi-Fi connection active

Ethernet connection active

Wi-Fi connection NOT active

Ethernet connection NOT active

- When navigating and setting parameters only use your finger (which must be clean and dry); avoid using tools such as forks, spoons, etc. The pen provided must only be used for drawing the cooking curves on the Mind.Maps menu and for signatures.

SET

This allows cooking cycles in which the user has to set the parameters manually for each cycle (e.g. temperature, cooking time, etc.).

More information on ▶ page **22**

PROGRAMS

This menu provides access to a list of cooking cycles saved previously using the "**set menu**".

More information on ▶ page **40**

MULTI.TIME

In the modern kitchen, needing to cook foods with different cooking times but in the same conditions (temperature, steam, etc.) simultaneously is not uncommon. With the "Multi.time" menu you can to use the oven in a continuous cycle and set up to 10 timers that notify you when each dish is ready.

More information on ▶ page **46**

CHEFUNOX

This menu offers a series of recipes preset by UNOX: the perfect end result, guaranteed.

More information on ▶ page **52**

MISE EN PLACE

The "Mise en place" menu allows you to remove products with different cooking times, placed in the oven at different times, all at the same time.

More information on ▶ page **56**

ROTOR.KLEAN

This provides access to a list of washes and lets you start the most suitable wash for your needs.

More information on ▶ page **62**

READY.COOK/READY.BAKE

This is used to access some preset programs, to start certain cooking methods quickly.

More information on ▶ page **66**

DDC STATS

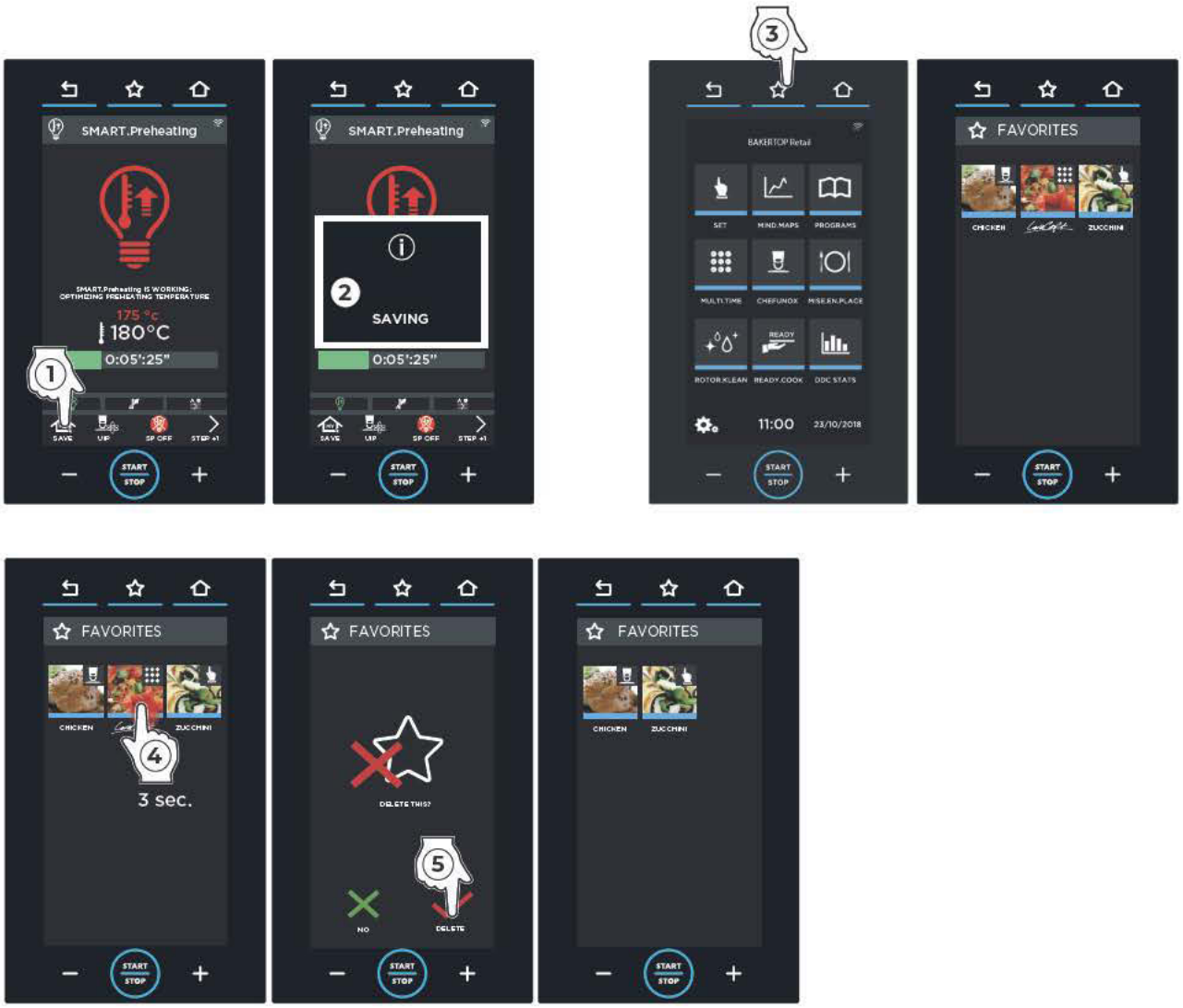
This menu allows you to control consumption and HACCP data.

More information on ▶ page **68**

A | Special function "FAVORITES"

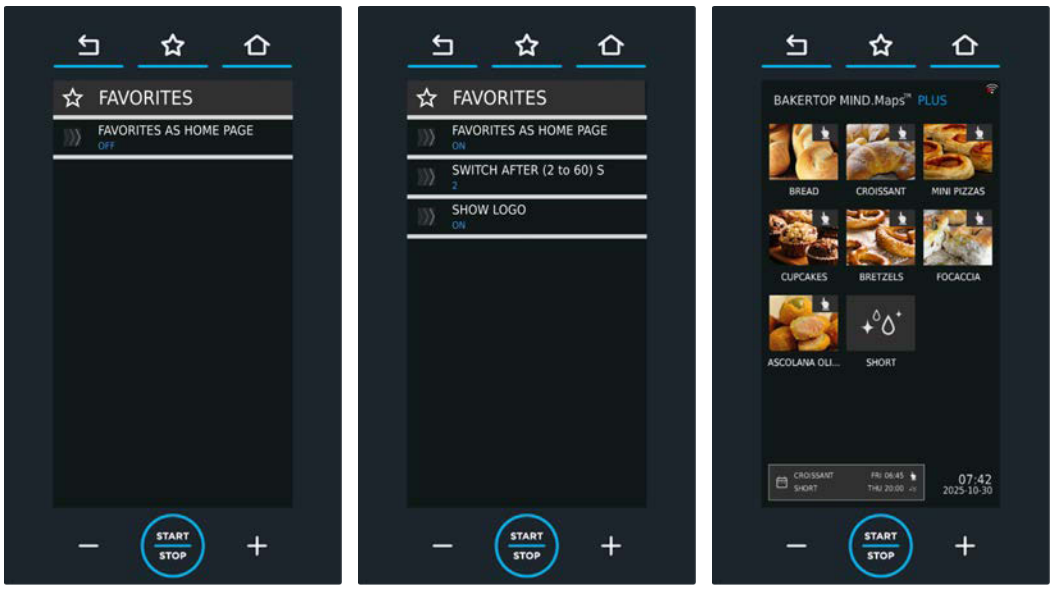
05 ▶ Most used recipes in the menus: PROGRAMS | MULTI.TIME | CHEFUNOX | MISE EN PLACE | ROTOR KLEAN can be marked as **"FAVORITES"** from the preheating screen (both standard and SMART) (points ① - ②).

Then, by pressing the FAVORITES button (point ③), all recipes marked as such will be displayed: the function is particularly useful to find frequently used recipes. To delete a recipe from the "FAVORITES" screen, hold down the icon for at least three seconds (point ④).
A screen will appear that prompts to confirm the deletion (point ⑤): by selecting "YES" the recipe will be removed from the list.



05

06 IT is possible to set the favourite screen as the oven's homepage. This way, it is possible to have a customised user interface that contains the cooking and cleaning cycles and displays the active schedules with the widget at the bottom.



06

HOW TO SET VALUES

07 Drag the cursor

① Tap the symbol of the parameter to be set; this then changes colour (in the case of the "duration" parameter, tap hours, minutes or seconds separately).

② Tap the horizontal bar (this lights up) and drag the slider to the desired value; after three seconds of inactivity, the slider bar disappears.

07

08 Buttons

① Tap the symbol of the parameter to be set; this then changes colour (in the case of the "duration" parameter, tap hours, minutes or seconds separately).

② Use the − + buttons to modify the value.

08

UIP (UNOX INTELLIGENT PERFORMANCE)

09 ▶ If activated, the UIP technologies allow the operator to constantly monitor each preheating and cooking process during manual cooking.
Thanks to this feature, the oven software is able to make **changes** to the user settings autonomously, where necessary, without the operator needing to intervene. This guarantees perfect results every time.

technology not active
no automatic modification performed by the oven

technology active
if necessary, the oven intervenes autonomously during cooking to improve the cooking cycles

09

The following UIP technologies are available:

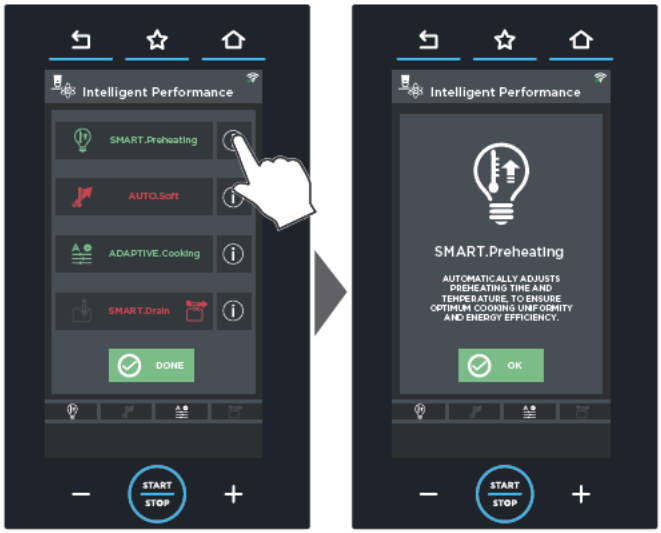
SMART.Preheating ▶ if activated, automatically adjusts the **preheating time and temperature** cycle time, to guarantee uniform cooking and energy efficiency.

AUTO.Soft ▶ if activated, automatically adjusts the **temperature increase speed** to improve cooking uniformity when cooking delicate foods.

ADAPTIVE.Cooking ▶ if activated, this function automatically optimises **all the cooking process parameters** according to the oven load, the time the door is open, and the readings from the oven sensors.

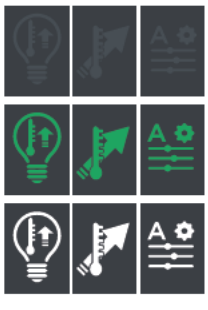
SMART.Drain ▶ associates the best position for the fat collection valve in the tank to the program. The program cannot be run if the valve is not positioned correctly. For information on managing the “Pollo” valve, please see the relevant manual.

10 ▶ When this key is pressed, information on the corresponding UIP technology is displayed



10

During a cooking cycle, the icons in the lower part of the oven provide useful information about UIP technologies



GREY ICON ▶ the corresponding UIP function has NOT been activated and cannot intervene to improve the cooking cycle

GREEN ICON ▶ the corresponding UIP function has been activated and is currently in operation for this cooking cycle

WHITE ICON ▶ the corresponding UIP function has been activated and is currently NOT in operation for this cooking cycle

11

NOTES

Use | SET menu

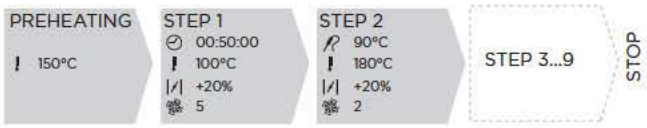
Preheating	24
Setting the cooking steps	25
Starting the cooking cycle directly without saving it	28
Save and start the set cooking cycle	29
Cooking cycle in progress	33
Cooking end	34

For manual cooking, based on experience, you must set the following parameters for preheating and each cooking step:

- cooking time or core temperature (the two parameters reciprocally exclude each other);
- temperature in the oven cavity or Delta "T" (choosing one of these parameters excludes the other);
- steam input/extraction in the cavity;
- fan speed.

Each manual cooking cycle is always composed of:

- ▶ p. 24 | an automatic preheating, manual setting or SMART. Preheating cycle (recommended mode);
- ▶ p. 25 | up to nine steps for cooking, each with its own cooking parameters. The appliance automatically passes from one cooking step to the next, if present. Here is an example:



Example of cooking cycle involving more than one step, where some are timed and others use the core probe. Steps 3-9 are not needed and therefore have not been set.

After having set all the parameters (time, temperature, etc.), it is possible to **directly start cooking without saving** ▶ p. **28** or **save the recipe and then start the cooking cycle** ▶ p. **29**.

Special optional **"PRESSURE STEAM"** function

For more details, see page **27**

By activating the MULTI.Product function, at the end of the step, an image and a note entered by the user will be displayed (e.g. "add oil").

For more details, see page **26**

STEP
This icon shows the number of steps being set.

Core temperature
Setting the target core temperature

For more details, see page **13**

Cooking time
(from **0** minutes to **9h:59min:59sec** then **INDEFINITE**, i.e. the oven operates continuously)

Oven cavity temperature
(from 30°C to 260°C).

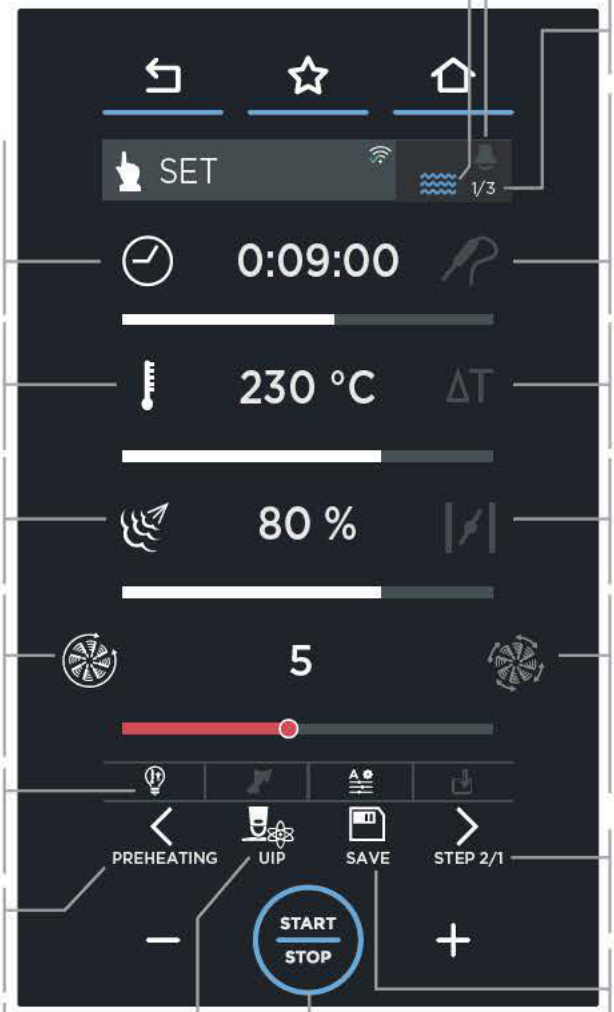
Delta "T" temperature
(from 0°C to 120°C)
Temp. in cavity/Core temp. = Temp. Delta "T"

STEAM.Maxi™
Steam input to cavity

DRY.Maxi™
steam extraction from cavity

Fan speed normal or, where applicable,

Pulsed air-flow speed (the fan turns off when the oven has reached the temperature) or, where applicable,



The icons show which UIP functions are active

Set steps 1 to 9

access the preheating settings or go back to the previous step

Save the parameters set

For more details, see page **29**

UIP technologies

For more details, see page **19**

Starts the set cooking

PREHEATING

Most cooking requires preheating which is optional but is always recommended to achieve the best cooking results.

Preheating can be set in two ways:

- using UIP technology and activating SMART. Preheating (recommended mode) ▶ preheating is managed by the appliance automatically;
- in manual mode ▶ the preheating temperature must be set manually.

Once the cooking cycle has been started and regardless of the mode selected, it is possible to interrupt the preheating stage at any time (if needed) and move to step 1 ▶ page **33**

12 ▶ Activate SMART.Preheating (recommended mode)

By activating the SMART.Preheating function, preheating is managed by the appliance automatically ▶ For more details on UIP technology, see p. **19**.

13 ▶ Setting preheating in manual mode

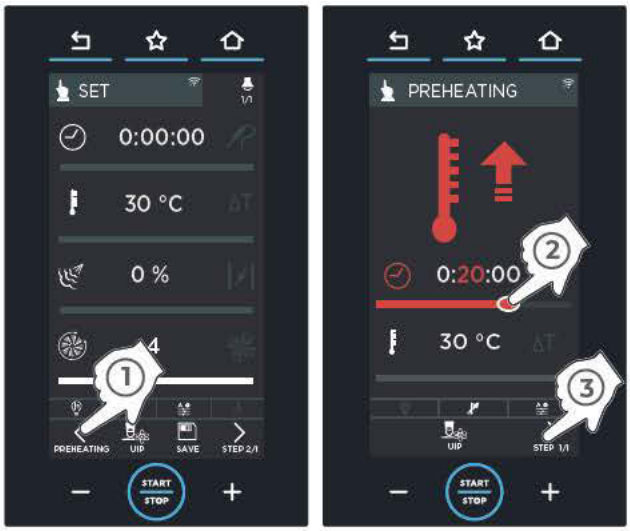
① Tap the "PREHEATING" icon: the settings screen appears.

② Set the preheating parameters:

- time ▶ if a time is entered, once the set temperature is reached, the oven maintains the temperature for the time set rather than starting the next step (STEP 1);
- temperature ▶ it is always better to preheat the oven to a temperature at least 30°C-50°C higher than the temperature required for cooking, in order to reduce the effects of the heat lost when opening the door.

③ Go to the settings for step 1. To enable use, a cooking cycle must contain at least one step.

SMART.Preheating 12



Manual preheating 13

SETTING THE COOKING STEPS

14 Set one or more than one cooking step

① Set, according to need:

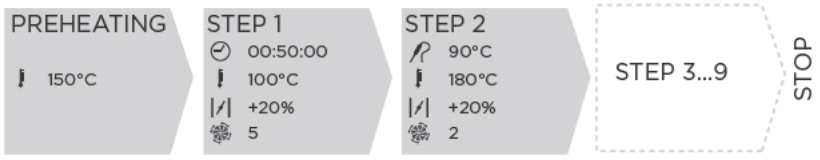
- the cooking time (from 0 minutes to 9h:59min:59sec then INDEFINITE, i.e. the oven operates continuously) or the core probe temperature (page 23): each of these parameters reciprocally excludes the other.
  In the first case (time), the cooking cycle ends after the set time; in the second case (core probe), the cooking cycle ends when the set core temperature is reached.
- the cooking temperature (from 30°C to 260°C). For particularly delicate cooking cycles, the Delta "T" function (from 0°C to 120°C) can be used as an alternative. In this case, you need to insert a core probe into the core of the food.
  By definition, Delta T maintains a constant temperature difference between the temperature in the cavity and the core probe temperature, using the formula: cavity temperature minus core probe temperature. Delta T can only be used by setting a core probe temperature target, not a duration. Example: if Delta T = 80°C and the core probe temperature target is 70°C, the cooking cycle when the probe temperature reaches 70°C. The cavity temperature would then be 150°C (150°C-70°C = 80°C)
- steam released into (STEAM.Maxi™) or removed from (DRY.Maxi™) the oven cavity;
- the fan speed: normal (left) or pulsed (right – the fan turns off when the oven has reached the temperature).
- MULTI.Product function (function not available in models with door lock) For further details, see p. 23

② For prefect results every time, you can use UIP technology . For more details, see p. **23**

③ If necessary, set up to nine other cooking steps in the same way. Each can be characterised by different cooking parameters. The appliance automatically passes from one cooking step to the next, if present.

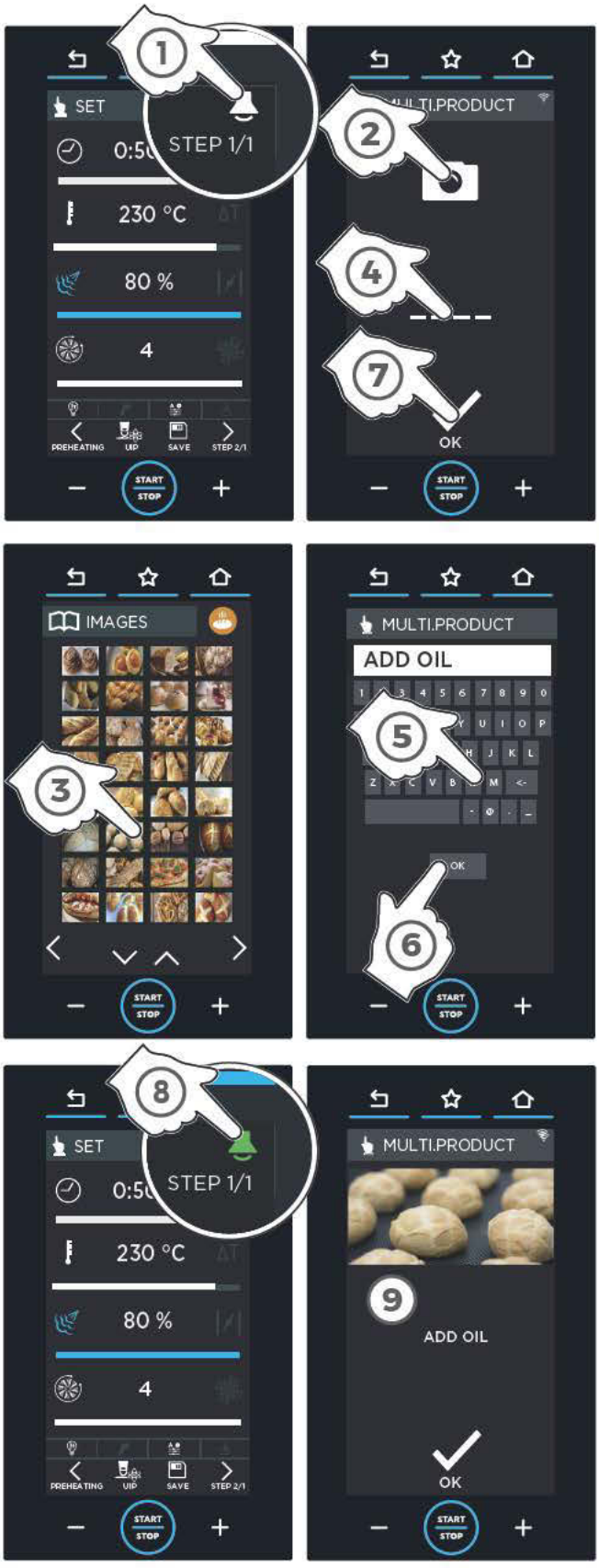
After having set all the parameters (time, temperature, etc.), you can:

- start the cooking cycle directly page 23
  in this case the parameters set are not saved and must be entered during each subsequent cooking cycle;
- save a set recipe and starting a cooking cycle page 23
  this means that the recipe can be used later, at any time, without having to reset the parameters each time.



example parameter settings (STEPS 3-9 not used)

14



The MULTI.Product function lets you select a **photo** and write a **note** which will appear at the end of the step for which the function has been activated. NOTE: the function is not available in models with door lock

① By using the arrows ❮ and ❯ you can see the step at the end of which you want the screen with the note to be displayed (e.g. STEP 1). Tap the white icon.
② ③ Select the photo you want to appear.
④ ⑤ ⑥ Write the note, e.g. "Add oil".
⑦ Confirm with "OK".
⑧ The icon will now turn green indicating that the function is active for STEP 1.
⑨ At the end of STEP 1, the set screen will appear.

C | Special function **Pressure Steam**

With the **Pressure Steam** function, it is possible to cook dishes that require a large amount of steam (e.g. Jiaozi - Chinese Dumplings).

1. Activate this function by pressing the related icon, which turns from grey to blue.
   Each cooking step is independent, i.e. there can be steps with this function enabled and others with this function disabled because it is not necessary: to disable the function, press the related icon (grey icon = function NOT active).

2. A screen with pre-set parameters appears:
   - 80°C preheating
   - 12 minutes cooking time
   - 100°C cooking temperature
   - 120% maximum humidity

   These values can be changed as needed as described in the section dedicated to manual cooking. However, we recommend leaving these settings unchanged and adjusting the time based on your needs.

3. Then, set all the steps you need.
   For further details on setting steps see ▶ p. **23.**

4. Then, start the cooking cycle by pressing the **START/STOP button.**

Each cooking step is independent, i.e. there can be steps with this function enabled and others with this function disabled because it is not necessary.

STARTING THE COOKING CYCLE DIRECTLY WITHOUT SAVING IT

15 ▶ To start the cooking cycle immediately, tap **START/STOP**; in this case the parameters set are not saved and must be entered during each subsequent cooking cycle.
Then go to p. **33**.

⊕ At the end of the set time, the recipe can be saved by pressing "SAVE", see fig. ▶ 23.

15

D | Further information

Consumption readings

From the cooking end screen, click on the button to display the electricity and water consumption data, as well as the HACCP data.

Screen lock

Screen locked
If the oven door is opened, the screen to the side indicates that it is not possible to use the display for safety reasons.
When the door is closed or after pressing and holding the "HOME" button, the screen can be used again.
To deactivate the lock, access the USER SETTINGS menu (see p. **72**).

SAVE AND START THE SET COOKING CYCLE

Saving a cooking cycle means that it can be used later, at any time, without having to reset the parameters each time.

The cooking cycle can be saved:

- immediately after having set the cooking parameters (time, temperature, etc.). In this case, you can start it be pressing START/STOP;
- at the end of the cooking cycle, by pressing "SAVE", see fig. ▶ 23.

16 ▶ To save the recipe which has just been set:

① press "SAVE".

17 ▶ The screen will show:

② assign **a name** to the recipe (e.g. CROISSANT);

③ tap the camera symbol to select **an image** for the program;

④ assign **a tray** to the recipe among those available. Move between the various groups of images using the arrows at the bottom of the screen.

⑤ Press "SAVE" to save the cooking cycle with the parameters set (name, photo, etc);

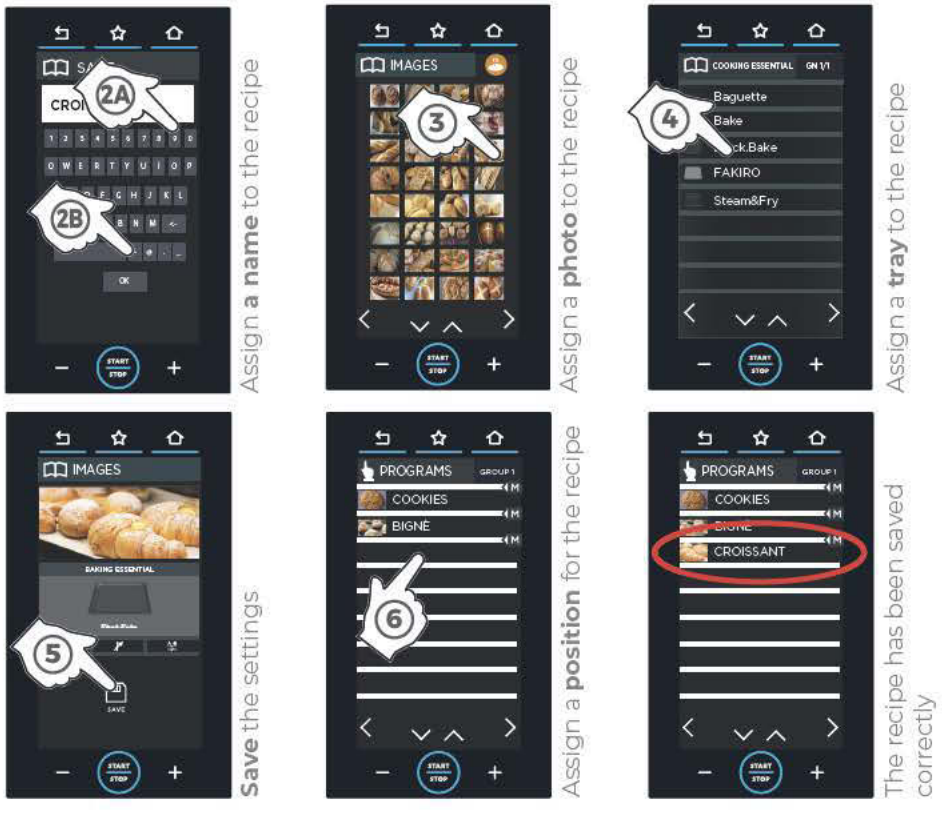
⑥ tap the **position** where you want to save the cooking cycle (e.g. under "BEIGNET"). If you select a position that is already occupied, the program requests authorisation to overwrite the recipe.

At the bottom of the screen:

- the arrows ‹ and › are used to scroll through the 16 available groups;
- the arrows ⌄ and ⌃ are used to scroll through the 16 positions available in the group.

The cooking cycle will be saved with the settings entered.

16



17

18 ▶ Tap one of the cooking cycles listed to open the screen that enables you to:

① **display/modify** the parameters of the saved cooking cycle;

② **copy** the cooking cycle (to create one with similar parameters);

③ **delete** a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item;

④ **save** a cooking cycle with the **START/STOP** button.

18

WHAT HAPPENS AFTER A COOKING CYCLE IS STARTED?

After starting a cooking cycle, there are three possible situations depending on the settings which have been entered previously:

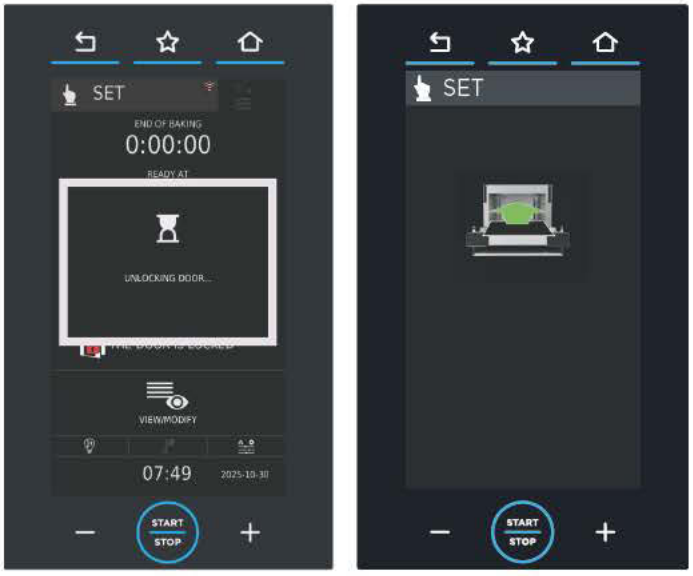
▶ p. **30** | **preheating or cooling of the cavity not required;**

▶ p. **31** | **automatic or manual preheating, or SMART.Preheating starts;**

▶ p. **32** | **cavity cooling starts.**

19 ▶ Preheating or cooling of the cavity not required

If the oven is already at the optimum temperature for the set or selected program at the start of a cooking cycle, the oven will not preheat or cool the cavity. Instead, a screen will appear to the side prompting you to put the dishes in the oven directly. After this operation, when the oven door is closed, the relevant steps automatically start ▶ **p. 33**.



19

NOTE: in models with a door lock, the message "UNLOCKING DOOR" is displayed before the request for opening the door. During this message, the electric lock moves. Do not open the door until the next screen appears.

20 ▶ Automatic or manual preheating, or SMART.Preheating

Preheating always starts if the oven cavity is at a lower temperature than the temperature set for the first step of the cooking cycle.
If, during parameter setting:

- NEITHER manual NOR SMART.Preheating has been set, automatic preheating of the cavity will start in any case and will end when the temperature set for step 1 is reached;
- manual preheating has been set or SMART.Preheating has been activated, it will end either when the temperature set by the user has been reached (manual preheating) or automatically, when managed by the oven software (SMART.Preheating).

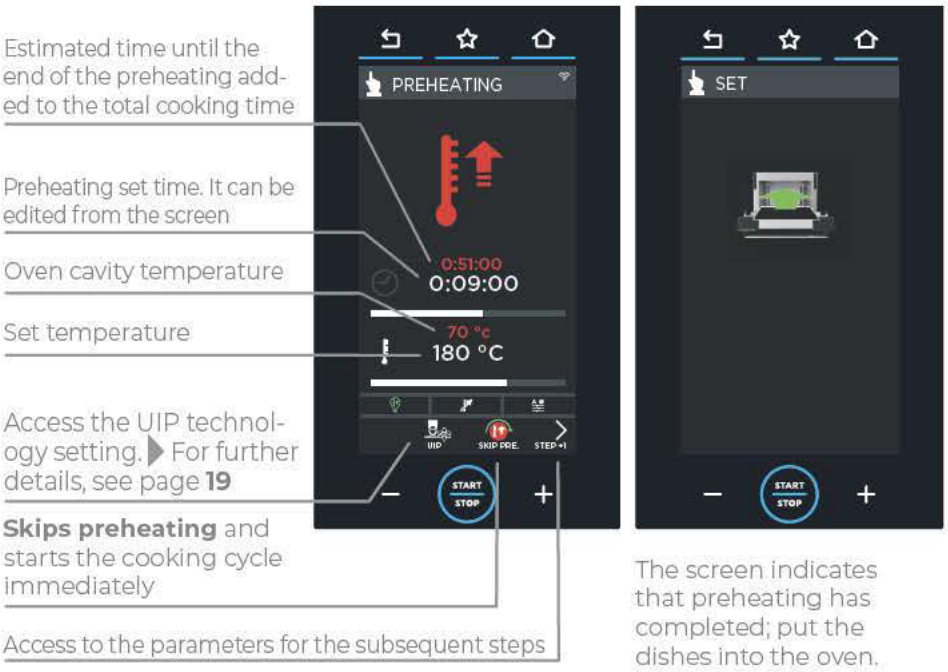
In both cases, do not put the dishes into the oven immediately, but wait until this first step ends. This will be indicated by a beep and the relative screen.
After this operation, when the oven door is closed, the relevant steps automatically start ▶ **p. 33**.

⊕ If needed, it is always possible to interrupt a preheating in progress and move directly to the first step; however, once the preheating has been interrupted, it can NOT be reactivated.
To interrupt the preheating function:

- manual ▶ press SKIP PRE.
- SMART.Preheating ▶ press S.P. OFF to move to manual preheating and then press SKIP PRE. to lock it.

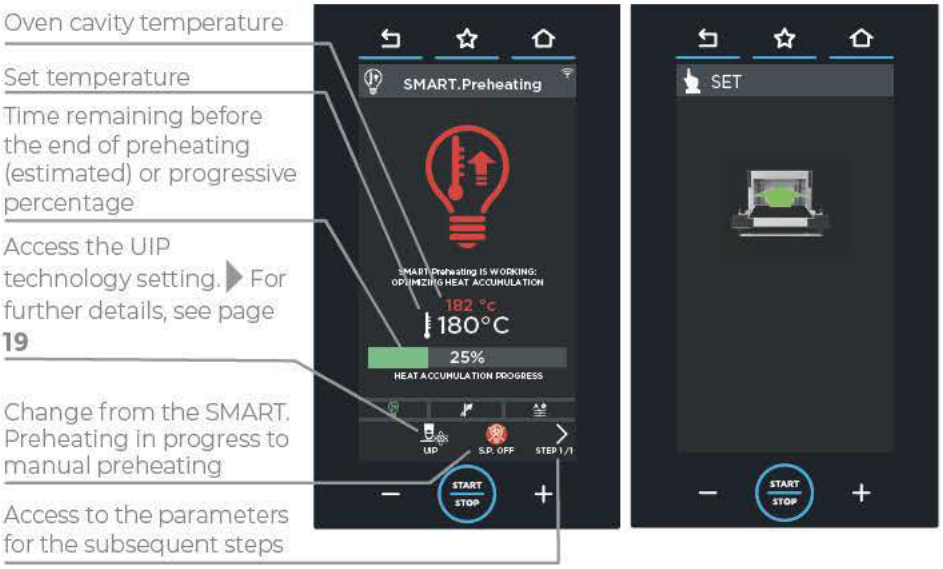
⊕ It is NOT possible to change a manual preheating cycle which is in progress with a SMART.Preheating cycle.

▶automatic or manual preheating function



The screen indicates that preheating has completed; put the dishes into the oven.

▶SMART.Preheating



21 ▶ Manual cooling or SMART.Preheating

If the actual temperature detected in the cavity is higher than the set temperature (for example because the oven has recently finished cooking at a much higher temperature than required preheated temperature), the oven will start to cool the cavity using the fans.
To speed up the operation, a screen will prompt you to open the door (it is normal for the fans to continue to operate even when the door is open).
Wait for this to end before putting the food in the oven. After this operation, when the oven door is closed, the relevant steps automatically start ▶ **p. 33**.

▶ manual cooling

Estimated time until the end of the cooling cycle added to the total cooking time

Time remaining until the end of the cooling cycle (estimated)

Oven cavity temperature

Set temperature

Change from the manual cooling in progress to SMART.Preheating

Skip cooling and start the cooking cycle

Access to the parameters for the subsequent steps

The screen indicates that preheating has completed; put the dishes into the oven.

▶ SMART.Preheating cooling

Oven cavity temperature

Set temperature

Time remaining until the end of the cooling cycle (presumed) or progressive percentage

Access the UIP technology setting

Change from cooling with SMART.Preheating in progress to manual cooling

Access to the parameters for the subsequent steps

21

COOKING CYCLE IN PROGRESS

22 ▶ Cooking is in progress. If you want to stop the cooking cycle ahead of time, press and hold the **START/STOP** button (approx. 4-5 seconds).

The steps have been set using the **duration** method

cooking end time (in this example, the dishes will be ready at 11:48)

Time remaining until the end of the cooking cycle in progress

Current cooking cycle time remaining > 15 sec.

Current cooking cycle time remaining < 15 sec.

Cooking complete time remaining < 5 sec.

Time remaining until the end of the current step

Display and temporarily modify the parameters for the recipe in progress

From this screen, you can **make temporary changes** to the cooking cycle in progress

The steps have been set using the **core probe** method

Time remaining until the end of the cooking cycle in progress

cooking end time (in this example, the dishes will be ready at 11:48)

Current cooking cycle time remaining > 15 sec.

Current cooking cycle time remaining < 15 sec.

Cooking complete time remaining < 5 sec.

Time remaining until the end of the current step

Display and temporarily modify the parameters for the recipe in progress

From this screen, you can **make temporary changes** to the cooking cycle in progress

Current core probe temperature
Core probe temperature set

GREY ICON ▶ the corresponding UIP function has NOT been activated and cannot intervene to improve the cooking cycle

GREEN ICON ▶ the corresponding UIP function has been activated and is currently in operation for this cooking cycle

WHITE ICON ▶ the corresponding UIP function has been activated and is currently NOT in operation for this cooking cycle

COOKING END

23 ▶ Cooking ends when the set **time interval** or **core probe temperature** is reached; the end of cooking is indicated by a long beep and the relevant screen showing to the side.

From this screen you can:

① **save** the completed cooking cycle (if this has not already been done)

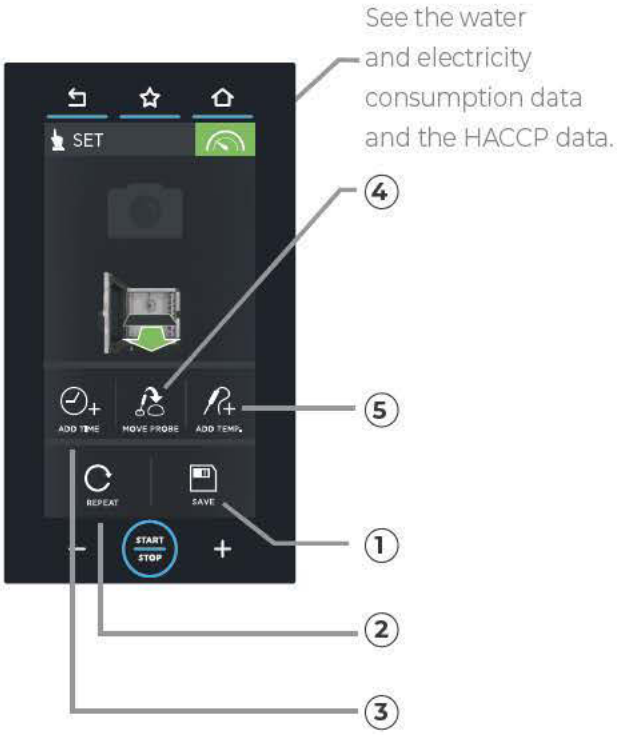
② **repeat the cooking cycle** as soon as it has finished, modifying the parameters if necessary;

③ **repeat the last step** carried out, modifying the parameters if necessary.

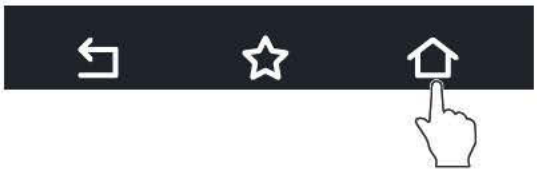
④ **repeat the last step** of the cycle after moving the core probe to another portion;

⑤ **repeat the last set step**, modifying the core probe temperature.

It is possible to set the favourites as HOME screen through the user menu.
In this case, the oven shows the favourites screen as soon as the door is closed.



23



If you do not want to save the cooking cycle, press **"home"** to return to the main page.

24

NOTES

Use | MIND.Maps Menu

How MIND.Maps works 36

Setting the MIND.Maps curve 37

Subsequent parameters and saving the curve 38

Start the cooking cycle set 39

A new simple, quick and intuitive way to set cooking parameters. This menu allows you to set a parametric curve that controls the temperature, steam extraction/input and the fan speed in the cavity at all times.

Only the stylus supplied can be used to set this curve.

HOW MIND.Maps WORKS

25 ▶ In the example, a MIND.Maps screen is shown. The **vertical axis (Y)** shows the parameters to be set (e.g. temperature, steam input or extraction, fan speed, etc.), while the **horizontal axis (X)** shows the time.

By drawing a curve with the stylus you can modify a parameter (e.g. temperature) over time, minute by minute, giving you maximum flexibility and control.

25 ▶ The example shows the temperature being set based on the time:

- at 5 minutes, the temperature is set to 230°C,
- at 15 minutes the temperature should decrease to 135°C and so on.

You can also choose to use the UNOX INTELLIGENT PERFORMANCE (UIP) technology by clicking on the relevant symbol.

For more details, see ▶ page **19**

SETTING THE MIND.Maps curve

25 How to draw a MIND.MAPS curve

(1) Touch the icon **"NEW mind map"**.
(2) Use the stylus to draw the required curve.
The symbol > enables access to curve settings at over 25 minutes.

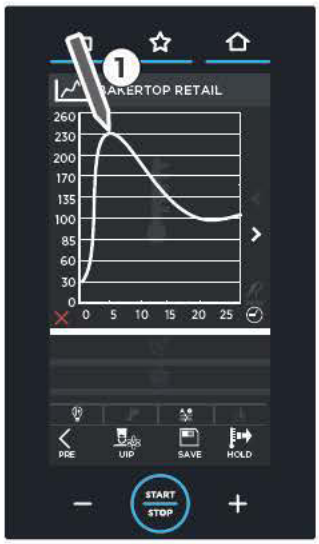
26 Changes to the MIND.Maps curve

(1) To **change** a part of a curve that has already been drawn, click on the curve with the stylus and, while continuing to hold it, modify the curve as desired.
(2) To **delete** tracts of a curve already drawn, repeatedly click on the red "**X**" on the left.

27 Inserting guide rulers

(1) To **insert rulers** that help view the values, click on the X axis in the desired position (in the example: 5 and 15 minutes): the numbers will be highlighted in grey and a green ruler will appear. The numbers above the rulers (in the example "10") show the difference in minutes compared to the previous ruler (15 minus 5 minutes = 10).
(2) To **delete rulers**, with the numbers highlighted in grey, repeatedly click on the red "**X**" on the left. The rulers will be deleted in the order they were created.

25



26

27

28 ▶ Zoom

① To **enlarge** an interval, click on the Y axis in the desired position (in the example: an interval between 170° and 200°).
② Click in the Y axis again or on the symbol in the bottom left corner to return to the normal mode.

SUBSEQUENT PARAMETERS AND SAVING THE CURVE

29 ▶ ① Tap another icon to set the next parameters, **steam extraction (DRY.Maxi)** or **steam input (STEAM.Maxi)**, and **fan speed**.

② Trace a new curve to set the selected parameter:

DRY.Maxi or **STEAM.Maxi**:

- the extraction values are displayed in RED,
- while the input values are displayed in BLUE;

fan speed (from speed 1 – minimum, to speed 4 – maximum):

- the pulsating fan speed is shown with a dashed line (values below zero),
- the normal speed is shown with a continuous line (values above zero).

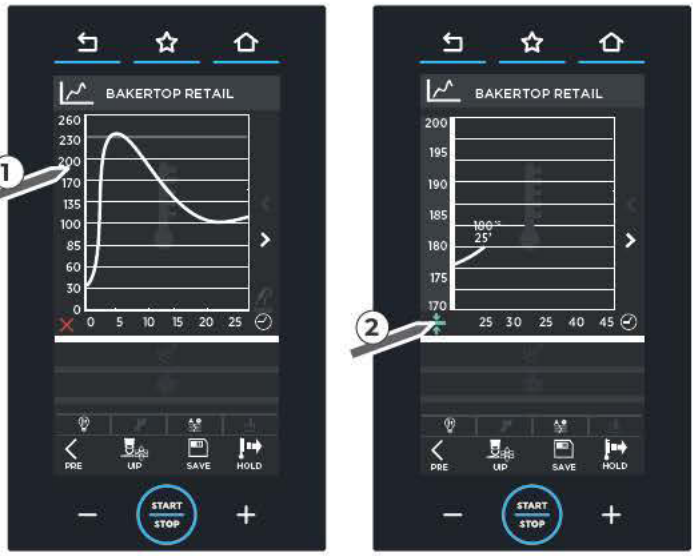
The thickness of the line also indicates the speed (a thin line shows a slow speed and a thick line shows a high speed).

③ To set preheating, press the "**PREHEATING**" button at the bottom right and set this step.

④ Press the **"SAVE"** button to save the set curve; the saving process is the same as that explained previously under "**set menu**".

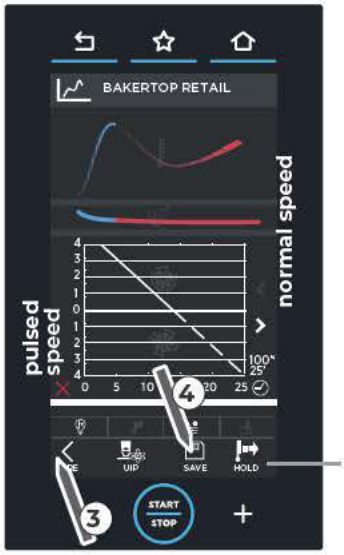
For more details, see ▶ page **22**

The "HOLD" button at the bottom right means the oven can be used continuously.



28

humidity input/extraction



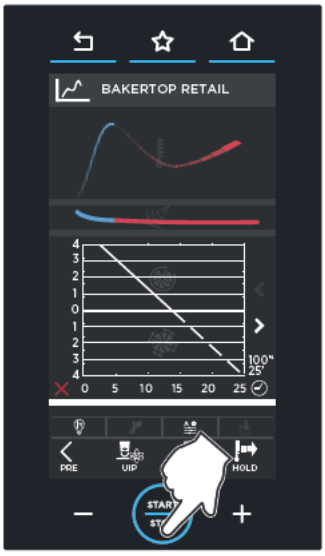
HOLD: the oven operates continuously

29

START THE COOKING CYCLE SET

30 ▶ Press the **START/STOP** button: if a **preheating** cycle has been set for the cooking cycle, the screens show classing or SMART.Preheating ▶ page **30**.

When the set temperature is reached, a beep signals the end of the preheating step and an icon appears to indicate that the food should be put in the oven.
After, step 1 is started up automatically as soon as the oven door is closed.



Use | PROGRAMS Menu

MY PROGRAMS 40

MY MIND.MAPS 42

This menu enables access to a list of cooking cycles saved previously.

MY PROGRAMS

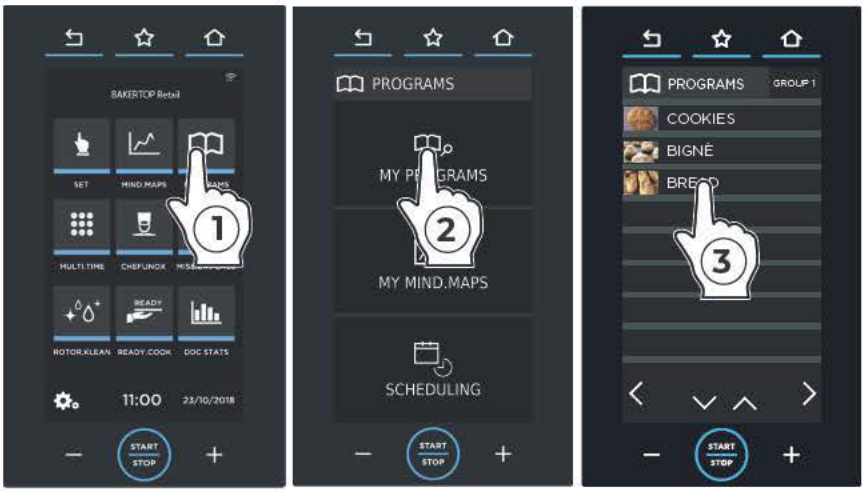
In this section the user can recall a previously saved cooking cycle by using the **"SET menu".**

For more details, see page **22**

31 ▶ ① Tap the **"programs"** icon;

② tap the **"MY PROGRAMS"** icon: a list of cooking cycles previously saved using the **"SET menu"** opens.

③ Tap one of the cooking cycles listed. At the bottom of the screen, the arrows ⌄ and ⌃ are used to scroll through the various cooking cycles saved in the group, while arrows ‹ and › are used for scrolling through the 16 groups available.



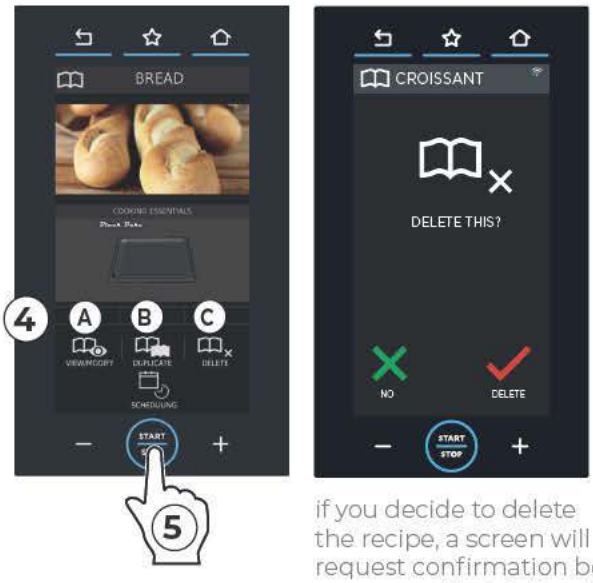
31

32 ▶ ④ From this screen you can:
Ⓐ view/modify the saved cooking cycle;
Ⓑ duplicate the cooking cycle (to create one with similar parameters);
Ⓒ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.

⑤ To start the cooking cycle, press the **START/STOP**.
The following will then start automatically:
standard preheating or SMART.Preheating (where relevant): wait for this to end before putting the food in the oven
cavity cooling if the temperature in the cavity is higher than the set temperature (e.g. because the oven has been operating continuously). Wait for the end of this phase before putting the food in the oven;
cooking with the parameters that have just been set: in this case, it means that no preheating has been set, so you need to put the food in the oven straight away.
For more details, see ▶ page **30**

33 ▶ You can mark your favourite recipes as **"FAVORITES"** from the preheating screen (both standard and SMART) see ▶ page **16**

34 ▶ When completed, a screen will prompt the user to change or repeat the recipe.



if you decide to delete the recipe, a screen will request confirmation before permanently deleting the item

32

save the cooking cycle as **"FAVORITE"** see ▶ page **16**

33

move the core probe

add a core probe

repeat the cooking cycle that has just been completed keeping the same parameters

add cooking time

34

MY MIND.MAPS

In this section the user can recall a previously saved cooking cycle by using the **"MIND.MAPS menu".**

For more details, see p. **46**

35 ▶ ① Tap the **"programs" icon;**

② tap the **"MY MIND.MAPS"** icon: a list of cooking cycles previously saved using the **"MIND.MAPS menu"** opens.

③ Tap one of the cooking cycles listed. At the bottom of the screen, the arrows ⌄ and ⌃ are used to scroll through the various cooking cycles saved in the group, while arrows ‹ and › are used for scrolling through the 16 groups available.

④ and ⑤: see previous page.

35

SCHEDULING

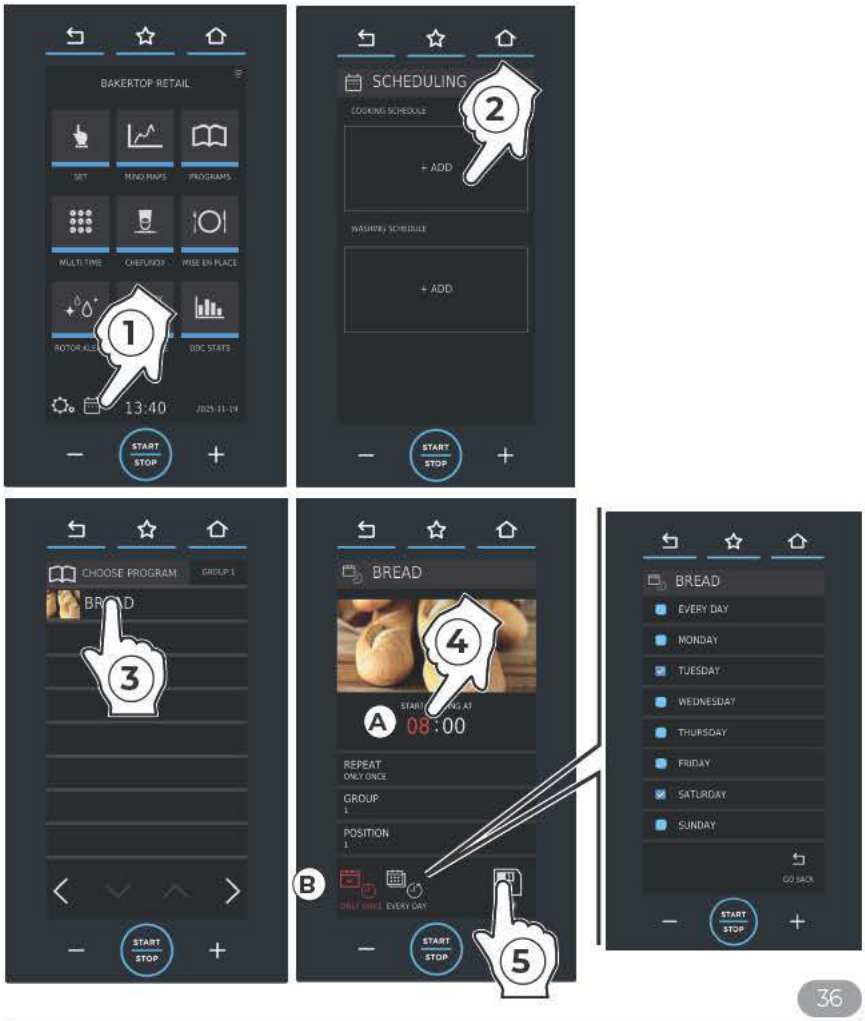
In this section, it is possible to configure program scheduling. Scheduling allows users to run a cooking or cleaning program automatically every day or on selected days.
If a program is scheduled, it is not possible to add another one. However, it is always possible to change the settings of the existing scheduling.

Scheduling a cooking program

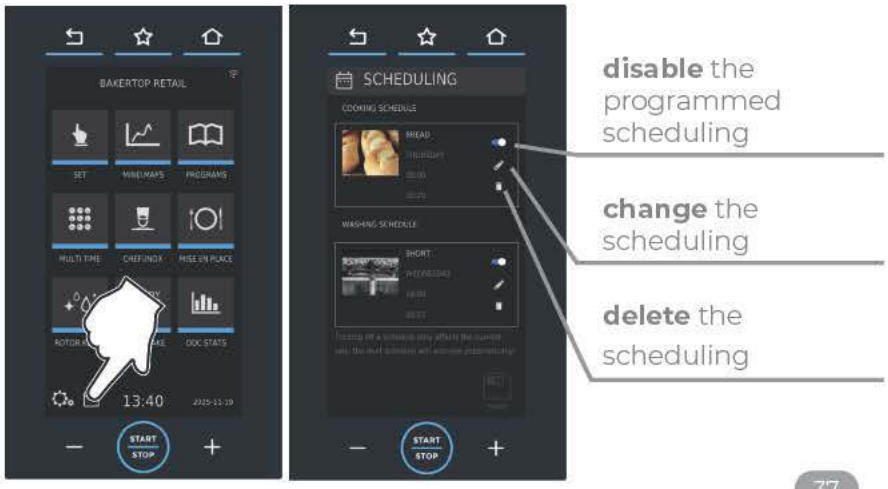
36 ▶ ① Tap the **"SCHEDULING"** icon;
② tap the **"+ ADD"** button;
③ select the program to schedule among those listed;
④ set:

- Ⓐ the **cooking start time** (in the example, 8:00).
- Ⓑ the **repetition frequency** of the cooking program
  - Only once;
  - EVERY DAY;
  - **on some days** (for example, Tuesday or Saturday).

⑤ save the settings.



36



37

37 ▶ Tap the **"SCHEDULING"** icon: a screen appears summarising the set scheduling parameters. From this screen you can:

- **temporarily disable the scheduling** programmed for later (by moving the cursor to the left). In this case, scheduling is enabled again automatically at the next scheduled time and day.
- **delete the scheduling**
- **change the scheduling settings** (for example, the starting time).

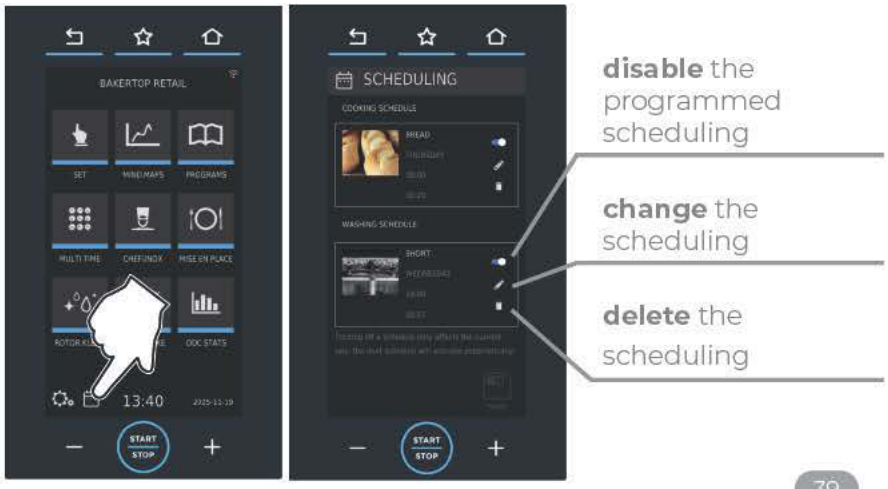
Scheduling a washing program

38 ▶ ① Tap the **"SCHEDULING"** icon;
② tap the **"+ ADD"** button;
③ select the program to schedule among those listed;
④ set:

- Ⓐ1 the **washing start time**; or, alternatively,
- Ⓐ2 the **time you want the oven to be ready to cook** (end of wash time). In this case, the software automatically calculates the washing schedule to meet the set end wash time;
- Ⓑ if:
  - **the washing program must start automatically** (it is notified 15 minutes before starting the program);
  - (default) **a request must be sent to the user to wash the oven** (the washing program does not start without the user's intervention).
- Ⓒ the **repetition frequency** of the cooking program
  - Only once;
  - EVERY DAY;
  - **on some days** (for example, Tuesday or Saturday).

⑤ save the settings.

38



39

39 ▶ Tap the **"SCHEDULING"** icon: a screen appears summarising the set scheduling parameters.

- **temporarily disable the scheduling** programmed for later (by moving the cursor to the left). In this case, scheduling is enabled again automatically at the next scheduled time and day.
- **delete the scheduling**
- **change the scheduling settings** (for example, the starting time).

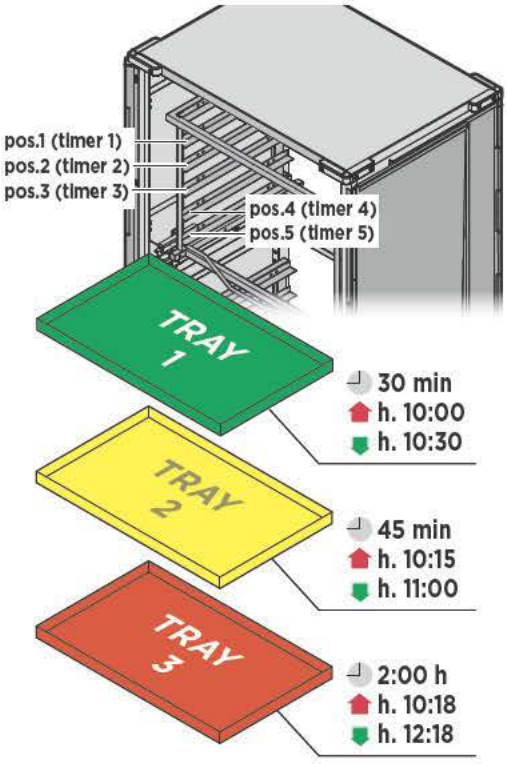
NOTES

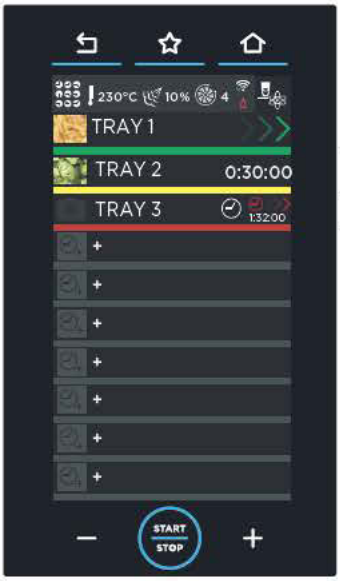
Use | MULTI.TIME menu

NEW MULTI.TIME 47
MY MULTI.TIME 49
MY MENU 50

In the modern kitchen, needing to cook foods with different cooking times but in the same conditions (temperature, steam, etc.) simultaneously is not uncommon. With the "MULTI.TIME" menu you can to use the oven in a continuous cycle and set up to 10 timers that notify you when each dish is ready.
Using this function, **the oven maintains the set temperature and humidity indefinitely.**

40 The example to the side shows that **3 trays containing different foods are inserted** into the oven cavity at ➡ 10:00, 10:15 and 10:18.
For each tray, a timer will be set with a different end time as each food requires a customised cooking time:
30 minutes| 45 minutes| 2 hours
We recommend using timer 1 for the tray at the top of the oven, timer 2 for the tray below and so on. This helps the user know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray from the top).
When a timer expires (in the example the first timer to expire will be the one for tray 1, ➡ at 10:30), a beep notifies the user that the corresponding tray needs to be taken out. When the door is opened and closed, the expired timer is reset.
A maximum of 10 timers can be set (corresponding to a maximum of 10 different foods being cooked at the same time).





Timer **expired**: remove the tray

Timer **about to expire**: prepare to remove the tray

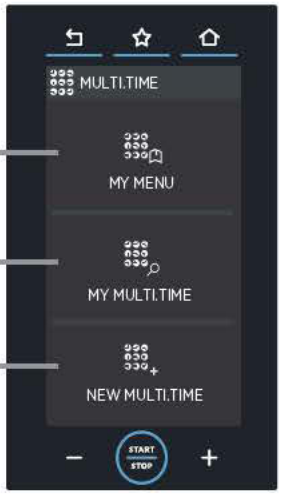
Timer **running**
previously saved recipe
setting time
core probe temperature

40

List of all the **MULTI.TIME menus** saved by the user
For more details, see ▶ page **51**

List of all the **MULTI.TIME cooking cycles** saved by the user

Set a **new MULTI.TIME cooking cycle**
For more details, see ▶ page **47**



41

NEW MULTI.TIME

This section allows the user to create, start and save a new Multi.time recipe.
This "basic" program allows you to use your single cooking programs. For example: after creating "Vegetables" MULTI.TIME, you can load your programs for broccoli, potatoes, courgettes, etc.

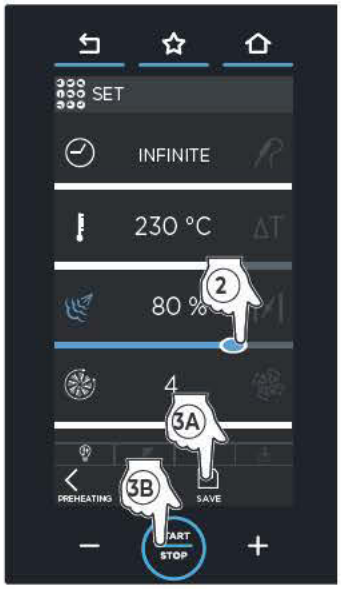
Setting and saving the parameters

42 ▶ ① To access, tap the **"NEW MULTI.TIME"** icon.
② The parameters are set as explained in chapter **"SET menu"**.
The cooking cycle does NOT include:

- cooking steps;
- entering a time (cooking is "indefinite").

For more details, see ▶ page **22**

You can also choose to use the UNOX INTELLIGENT PERFORMANCE (UIP) technologies by clicking on the relevant symbol, see ▶ page **19**
3A If you want to **save** the recipe, press the "**SAVE**" button (it is saved as explained in the **"set menu"** section); otherwise, 3B press **START / STOP**.
④ When pressing the "**START STOP**" button, PREHEATING starts. As for all cooking programs, you will be notified at the end of the preheating cycle.
You can mark your favourite recipes as **"FAVORITES"** from the preheating screen (both standard and SMART) see ▶ page **16**



save the cooking cycle as **"FAVORITE"** see ▶ page **16**

42

Setting the timers

After the food has been placed in the oven and the door has been closed, set the timers for the different trays. We recommend using timer 1 for the tray at the top of the oven, timer 2 for the tray below and so on. This helps the user know which tray needs to be taken out when the timer expires (for example, when timer 2 expires, take out the second tray from the top). **You can add new programs any time** (for example, if an order arrives in the kitchen or the preparation is complete).

43 ▶ ① Touch the symbol "+" on the screen.
A screen will open corresponding to the first timer: this can be set to expire on the basis of the time set, with the core probe or by selecting a similar cooking cycle.

A Setting a timer selecting a similar recipe (recommended mode)
The oven suggests recipes which have been set with the **"SET" menu** and saved in the **"PROGRAMS" menu**. These have identical temperature and humidity settings in the oven cavity.
② Tap the desired recipe to select it (in the example: "BREAD FINISHING"). The timer expires based on the time set for the selected recipe (in the example, 2 minutes and 13 seconds). Proceed in the same way for each tray placed in the oven (up to a maximum of 10 simultaneous timers). To delete a timer from the list, tap the row of the timer you want to delete and hold for at least 3 seconds.

B Setting the timer manually
② tap the clock icon on the left.
③ drag the slider or use the buttons − + to set the required value;
④ confirm by pressing the **START/STOP** button.
The timer expires based on the time set.

C Setting the core probe temperature manually
② tap the "core probe" icon, on the right.
③ drag the slider or use the buttons − + to set the required value;
④ confirm by pressing the **START/STOP** button.

You can set only 1 timer with core probe. The timer will expire when the set core probe temperature is reached.

43

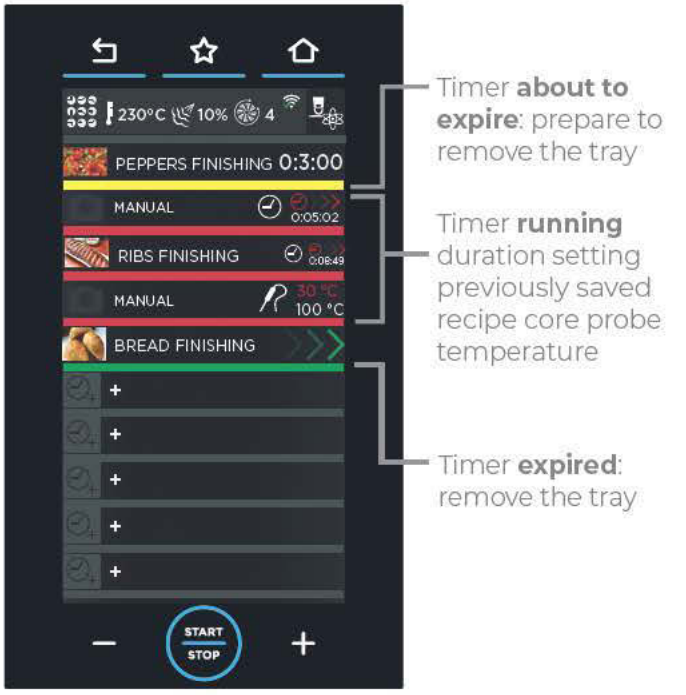
Exiting the function
If you want to exit the function and, therefore, stop the oven operating indefinitely, hold down the **"START/STOP"** button (approximately 4-5 seconds).

44 ▶ The screen at the side shows a possible cooking cycle in progress scenario.
Several timers are set.
Some timers are set:

- using a previously saved recipe (the third)
- adding the duration (MANUALLY - the second)
- adding the core probe temperature (MANUALLY - the fourth)

The colour indicates:

- green: timer expired (the food is ready). A beep notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.
- yellow: timer about to expire: prepare to remove the tray.
- red: timer in operation (dishes still cooking). The time remaining or the temperature to be reached are indicated on the right.



44

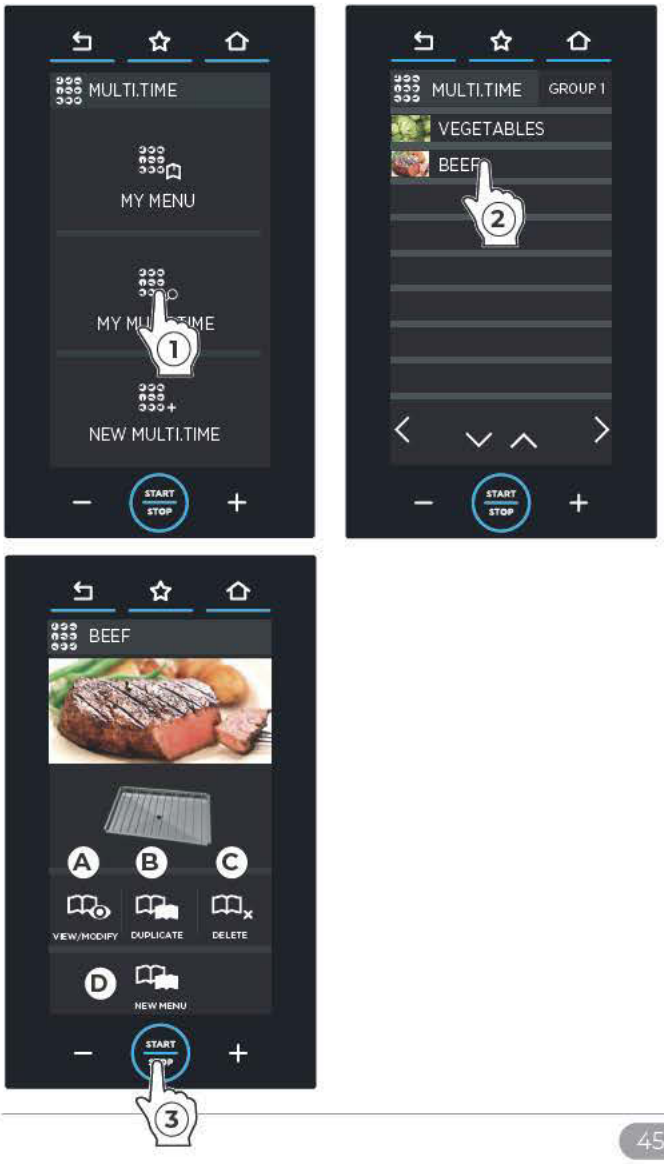
MY MULTI.TIME

In this section, the user can call up a previously saved cooking cycle by using the **"NEW MULTI. TIME"** menu ▶ page **47.**
This method is the most used and it is recommended compared to the manual setting (NEW MULTI.TIME).

45 ▶ ① To access the list of saved cooking cycles, tap the icon **"MY MULTI.TIME"**: this opens a list of all previously saved cooking cycles.
At the bottom of the screen, the arrows ⌄ and ⌃ are used to scroll through the various cooking cycles saved in the group, while arrows ‹ and › are used for scrolling through the 16 groups available.
② Tap one of the cooking cycles listed to open the screen that enables you to:

- Ⓐ view/modify the saved cooking cycle;
- Ⓑ duplicate the cooking cycle (to create one with similar parameters);
- Ⓒ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.
- Ⓓ create a new menu, see ▶ page **51**

③ start the cooking cycle by pressing the **START/ STOP button.** After the food has been placed in the oven and the door has been closed, **set the timers** for the different trays, see ▶ page **48**



45

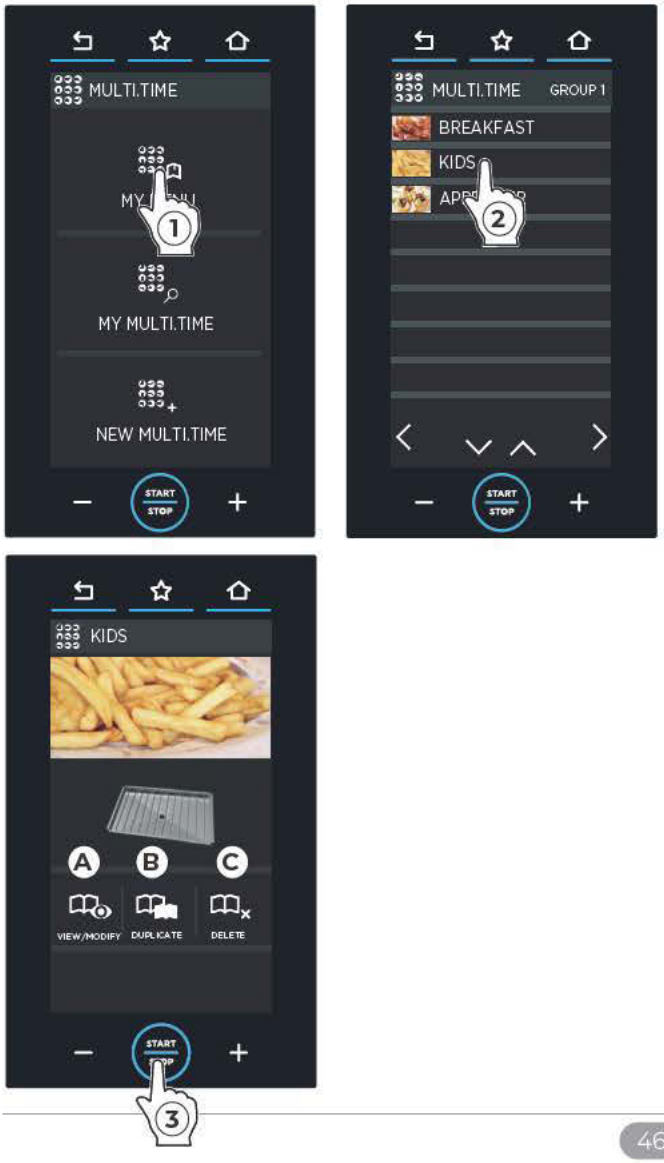
MY MENU

In this section the user can recall a previously saved cooking cycle by using the **"NEW MENU"** function, page **51**

46 ① To access the list of saved menus, tap the **"MY MULTI.TIME"** icon: this opens a list of all previously saved menus.
At the bottom of the screen, the arrows ⌄ and ⌃ are used to scroll through the various cooking cycles saved in the group, while arrows ‹ and › are used for scrolling through the 16 groups available.
② Tap one of the cooking cycles listed to open the screen that enables you to:

- Ⓐ view/modify the saved cooking cycle;
- Ⓑ duplicate the cooking cycle (to create one with similar parameters);
- Ⓒ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.

③ Start the cooking cycle by pressing the **START/ STOP button.** After the food has been placed in the oven and the door has been closed, **set the timers** for the different trays, see page **48**



E | Special function **NEW MENU function**

The **"NEW MENU"** function allows up to 10 timers to be set; these time or temperature values can also be saved.

The trays can be taken out of the oven as the dishes are ready, according to the timers set.

47 ▶ To set the function:
① ② call up a recipe saved in the **"MY MULTI. TIME" menu** (in the example, "BEEF");
③ touch the icon **"NEW MENU"**;
④ ⑤ ⑥ **set the timers** as explained on page **48** based on the number of trays which are to be used. The timers are all white showing they are waiting.
⑦ When all the required timers have been set, press the **START/STOP** button on the page that shows all of the timers.
⑧ If necessary, change **the name** (e.g., "BEEF" becomes "KIDS"), **image** and **tray** (as explained in chapter **"set menu"**).
⑨ Press **"SAVE"**.
⑩ Select where you want to save the menu.

After, to call up and start a cooking cycle, click on the **"MY MENU" menu**, select the recipe by tapping it and start it using the **"START/STOP"** button.

For more details, see ▶ page **50**

Use | CHEFUNOX menu

CHEFUNOX MULTI.TIME 52
CHEFUNOX AUTOCOOK 55

FOR "PLUS" MODELS ONLY
This menu displays a series of default recipes set by UNOX.

CHEFUNOX MULTI.TIME

In this section, you can see **the Multi.time programs preset by UNOX**.
You can also choose to use the UNOX INTELLIGENT PERFORMANCE (UIP) technology by clicking on the relevant symbol.
For more details, see ▶ page **19**

48 ▶ ① ② Touch the icon **"CHEFUNOX"** and select the section **"CHEFUNOX MULTI.TIME"**;

③ select a Multi.Time program (for example, "GRILL"):
GRILLING: grilling foods
FAKIRO GRILL: grilling meat, fish and vegetables on the FAKIRO™ Grill trays
FAKIRO PIZZA: pizza/focaccia cooking cycle
PAN FRYING: cooking breaded vegetables, meats and fish on Pan Fry trays
FRYING: cooking chips/fries
COMBI: convection and steam cooking
BAKING: baking pastry and bread
STEAMING: steam cooking
HOLDING: keeping products warm

④ PREHEATING starts after selecting a program.
The following screen appears indicating:
- the current oven cavity temperature;
- the set preheating temperature;

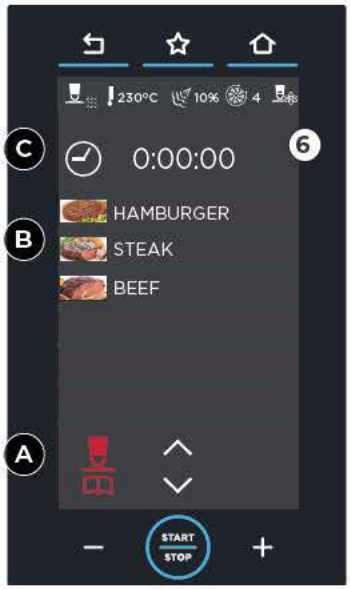
When the set temperature is reached, a beep notifies you that the preheating step has finished.

save the cooking cycle as **"FAVORITE"**
see ▶ page **16**

You can mark your favourite recipes as **"FAVORITES"** from the preheating screen (both standard and SMART) see ▶ page **16**

49 ▶ Once the pre-heating phase is complete, **set the timers** based on the number of trays to be used (in any case, you can add the timers at any time).
(5) Tap the symbol "+" on the screen.
(6) The screen relative to the first timer opens: this can be set:

- (A) selecting a recipe that has been preset by UNOX;
- (B) selecting one of the compatible user recipes;
- (C) time based or using a core probe (you can set only 1 timer with core probe).

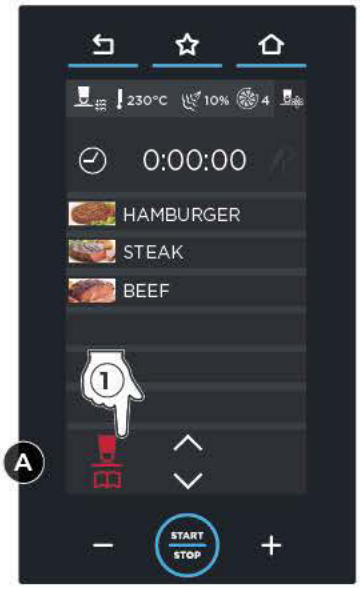


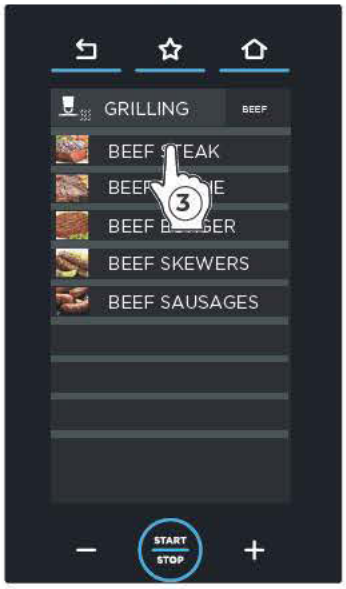
49

(A) Setting the timer with a preset UNOX recipe (recommended mode)

The oven proposes PRESET "CHEFUNOX AUTOCOOK" recipes. In this case, the timer is based on the time set for the selected recipe. The names of the recipes in the screens shown here may differ from those for your oven, as they are examples only.
50 ▶ (1) Tap the icon shown in the figure.
(2) Select the type of food to be grilled (e.g. BEEF).
(3) Select the desired category (e.g. BEEF STEAK).
(4) Based on the selected recipe, the oven offers various screens to customise the cooking cycle:

- temperature
- weight
- thickness
- internal degree of cooking: RARE - MEDIUM - WELL DONE.
- external degree of cooking: LIGHT - MEDIUM - BROWN. The internal and external degree of cooking can also be set by dragging the cursor to the desired temperature.





50

The doneness can also be set by dragging the cursor to the desired temperature.
(5) By pressing the **START/STOP** button, the cooking cycle appears on the Multi.time screen. Proceed in the same way for each tray placed in the oven
(up to a maximum of 10 simultaneous timers).

51

51 ▶ **B Setting the timer with a recipe compatible with the user**

The oven proposes USER RECIPES, saved previously with parameters compatible with the type of program selected (e.g. burgers). In this case, the timer is based on the time set for the selected recipe.

51 ▶ **C Setting a timer or a core probe temperature manually**

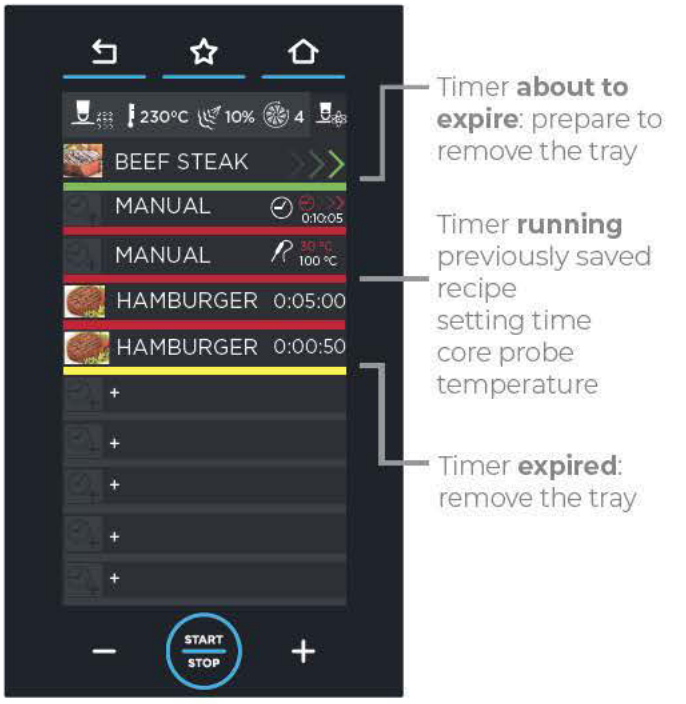
(2) tap the clock or core probe icon;
(3) drag the slider or use the buttons − + to set the required value;
(4) confirm by pressing the **START/STOP** button.

52 ▶ The screen at the side shows a possible cooking cycle in progress scenario.
Several timers are set.
Some timers are set:

- using a previously saved recipe (the third)
- adding the duration (MANUALLY - the second)
- adding the core probe temperature (MANUALLY - the first)

The colour indicates:

- green: timer expired (the food is ready). A beep notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list.
- Yellow: timer about to expire: prepare to remove the tray.
- red: timer in operation (dishes still cooking). The time remaining or the temperature to be reached are indicated on the right.



52

CHEFUNOX AUTOCOOK

In this section it is possible to view the **"CHEFUNOX auto-cook"** programs.
The names of the recipes in the screens shown here may differ from those for your oven, as they are examples only.

53 ▶ ① ② Touch the icon **"CHEFUNOX"** and select the section **"CHEFUNOX AUTOCOOK**;
③ select a program (for example, "GRILL"):
GRILLING: grilling foods
PAN FRYING & FRYING: steaming vegetables, meat and fish and breaded products on Pan Fry trays
ROASTING: cooking roasts
BRAISING: cooking braised meat
OVERNIGHT: overnight cooking
STEAMING: steam cooking
COMBI: convection and steam cooking
BREAKFAST & SNACKS
BAKING: baking pastry and bread
SOUS VIDE: vacuum cooking
REGEN: regenerating frozen foods

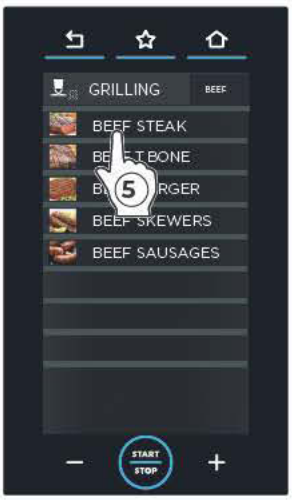
④ Select the type of food to be grilled (e.g. BEEF).
⑤ Select the desired category (e.g. BEEF STEAK).
⑥ Based on the selected recipe, the oven offers various screens to customise the cooking cycle:

- weight
- thickness
- internal degree of cooking: RARE - MEDIUM - WELL DONE.
- external degree of cooking: LIGHT - MEDIUM - BROWN. The internal and external degree of cooking can also be set by dragging the cursor to the desired temperature.

⑦ When pressing the "**START STOP**" button: PREHEATING starts and a screen appears indicating:

- the current oven cavity temperature;
- preheating progress.

Once preheating is complete, a beep signals the end of the preheating STEP and an icon indicates that the food should be put in the oven. After this operation, the cooking steps that have been appropriately modified according to the weight, thickness, and internal/external cooking settings of the product will automatically start after the oven door has been closed.
To add other recipes and select a regional menu, see ▶ page **81**



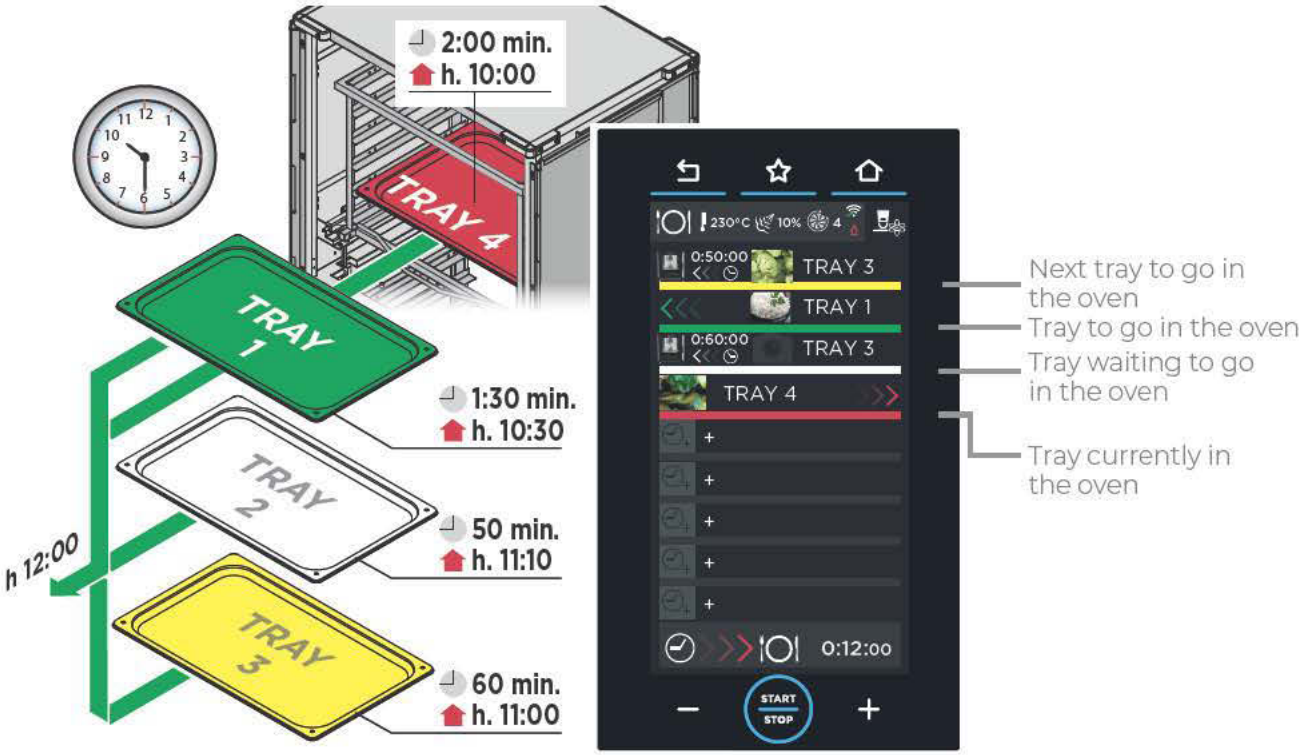
Use | MISE EN PLACE menu

NEW MISE EN PLACE 57
MY MISE EN PLACE 59
MY MENU 60

FOR "PLUS" MODELS ONLY
The “Mise en place” menu allows you to remove up to 10 dishes from the oven at the same time. CHEFTOP™ or BAKERTOP™ indicate when to put the various trays into the oven. A maximum of 10 timers can be set (corresponding to a maximum of 10 different foods being cooked at the same time).

54 In the example shown here, 3 trays containing different foods need to be ready all at the same time, for example, at **12:00**.
For each tray, a timer is set with a different end time, as each item requires custom cooking times | 1:30 min., 50 min., 60 min. and 1:40 min.
Depending on the preparation time and the time I want the food to be ready, the oven will indicate **when each tray needs to be placed in the oven** via a beep
- at 10:00 put TRAY 4 in the oven (2:00 min.)
- at 10:30 put TRAY 1 in the oven (1:30 min.)
- at 11:00 put TRAY 3 in the oven (60 min.)
- at 11:10 put TRAY 2 in the oven (50 min.)

so that you can remove them all at the same time, for example at **12:00.**



54

List of all **Mise en place** menus saved by the user

List of **Mise en place cooking cycles** saved by the user

Setting a new **Mise en place recipe**

For more details, see ▶ page **57**

NEW MISE EN PLACE

Here you can create, start and save a new "Mise en place" recipe.

Setting and saving the parameters

56 ▶ ① To access, tap the **"NEW MISE EN PLACE"** icon.

② The parameters are set as explained in chapter **"SET menu"**.

The cooking cycle does NOT include:

- cooking steps;
- entering a time (cooking is "indefinite").

For more details, see ▶ page **22**

You can also choose to use the UNOX INTELLIGENT PERFORMANCE (UIP) technology by clicking on the relevant symbol, see ▶ page **19**

3A If you want to **save** the recipe, press the "**SAVE**" button (it is saved in the same way as explained in the **"set menu"** section); otherwise, 3B press **START / STOP**.

④ When pressing the "**START/STOP**" button, PREHEATING starts. As for all cooking programs, you will be notified at the end of the preheating cycle.

④

Setting the timers

Setting the timers of the first tray in inserted in the oven.

57 ▶ ① Touch the symbol "+" on the screen.
A screen will open corresponding to the first timer: this can be set to expire on the basis of the time set, with the core probe or by selecting a similar cooking cycle.

A Setting a timer selecting a similar recipe (recommended mode)

The oven suggests recipes which have been set with the **"SET" menu** and saved in the **"PROGRAMS" menu**. These have identical temperature and humidity settings in the oven cavity (in the example, "VEGETABLES").
② Tap the desired recipe to select it. The timer expires based on the time set for the selected recipe (in the example: 20 minutes). Proceed in the same way for each tray placed in the oven (up to a maximum of 10 simultaneous timers).
To delete a timer from the list, tap the row of the timer you want to delete and hold for at least 3 seconds.

B Setting the timer manually

② tap the clock icon on the left.
③ drag the slider or use the buttons − + to set the required value;
④ confirm by pressing the **START/STOP** button.
The timer expires based on a set time (in the example: 15 minutes).

C Setting the core probe temperature manually

② tap the "core probe" icon, on the right.
③ drag the slider or use the buttons − + to set the required value;
④ confirm by pressing the **START/STOP** button.
YOU can set only 1 timer with core probe. The timer will expire when the set core probe temperature is reached.

Exiting the function

If you want to exit the function and, therefore, stop the oven operating indefinitely, hold down the **"START/STOP"** button (approximately 4-5 seconds).

58 ▶ The screen at the side shows a possible cooking cycle scenario. The first tray to be placed in the oven (green timer) will always be the one which requires the longest cooking time or the one which requires the core probe (the time required for it to reach the set temperature cannot be predicted); after this, put the trays in the oven based on the cooking time required for each tray.

The colour indicates:

- green: inserting the tray >>>. When the door is closed, the timer turns red indicating that food is being cooked on the tray. A beep notifies the user that it is time to put the tray in the oven. If you put it in the oven within 45 seconds from the beep, it can be taken out at the set time; otherwise, it will need to be taken out of the oven later.
- yellow: next tray to be put in the oven
- red: tray currently in the oven
- white: tray waiting to go in the oven.

MY MISE EN PLACE

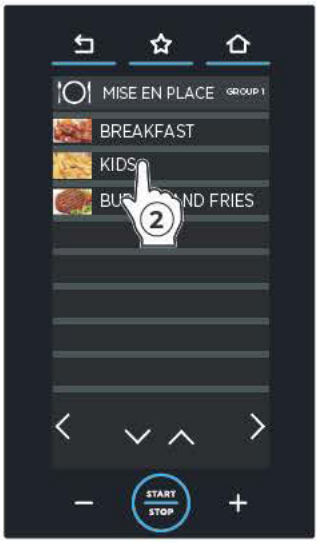
In this section, the user can call up a previously saved cooking cycle by using the **"NEW MISE EN PLACE"** menu, ▶ page. **57**.
This method is the most used and it is recommended compared to the manual setting (NEW MISE EN PLACE).
59 ▶ ① To access the list of saved cooking cycles, tap the icon **"MY MISE EN PLACE"**: this opens a list of all previously saved cooking cycles.
At the bottom of the screen, the arrows ⌄ and ⌃ are used to scroll through the various cooking cycles saved in the group, while arrows ‹ and › are used for scrolling through the 16 groups available.
② Tap one of the cooking cycles listed to open the screen that enables you to:

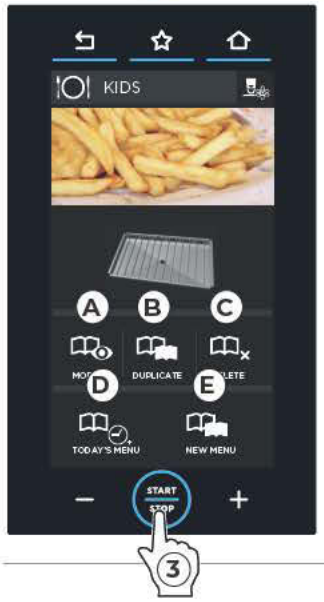
- Ⓐ view/modify the saved cooking cycle;
- Ⓑ duplicate the cooking cycle (to create one with similar parameters);
- Ⓒ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item:
- Ⓔ create a daily menu, see ▶ page **60**
- Ⓓ create a new menu, see ▶ page **61**.

③ start the cooking cycle by pressing the **START/STOP button.** After the food has been placed in the oven and the door has been closed, **set the timers** for the different trays, see ▶ page **58**

You can add programs ONLY if they are not longer than the longest program left in the list (in the example, you cannot add programs that last longer than 14 minutes)

58





59

MISE EN PLACE

MY MENU

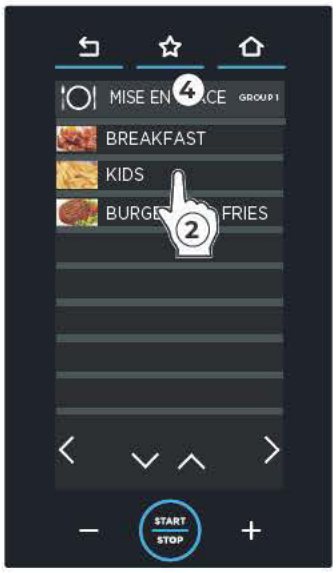
In this section the user can recall a previously saved cooking cycle by using the **"NEW MENU"** function, page **61.**

60 ▶ ① To access the list of saved menus, tap **"MY MENU"**: this opens a list of all previously saved menus.
At the bottom of the screen, the arrows ⌄ and ⌃ are used to scroll through the various cooking cycles saved in the group, while arrows ‹ and › are used for scrolling through the 16 groups available.

② Tap one of the cooking cycles listed to open the screen that enables you to:

- Ⓐ view/modify the saved cooking cycle;
- Ⓑ duplicate the cooking cycle (to create one with similar parameters);
- Ⓒ delete a saved cooking cycle: in this case the system requests confirmation before permanently deleting the item.

③ start the cooking cycle by pressing the **START/STOP** button. After the food has been placed in the oven and the door has been closed, **set the timers** for the different trays, see ▶ page **58**



F | Special function **DAILY MENU function**

The **DAILY MENU** function allows you to set up to 10 timers.
To set the function:

- ① recall a recipe saved in the "MY MISE EN PLACE" menu (for example, "SMALL CHICKEN");
- ② tap the "DAILY MENU" icon;
- ③ set the timers as explained on ▶ page 58 based on the number of trays which are to be used. The timers are all white showing they are waiting.
- ④ When all the required timers have been set, press the START/STOP button on the page that shows all of the timers.

G | Special function **NEW MENU function**

The **"NEW MENU"** function enables you to set up to 10 timers without needing to place trays in the oven or start a cooking cycle.

61 ▶ To set the function:
① ② recall a recipe saved in the **"MY MISE EN PLACE" menu** (in the example, "BEEF");
③ touch the icon **"NEW MENU"**;
④ **set the timers** as explained on page **58** based on the number of trays which are to be used. The timers are all white showing they are waiting.
⑤ When all the required timers have been set, press the **START/STOP** button on the page that shows all of the timers.
⑥ If necessary, change **the name** (e.g., "BEEF" becomes "KIDS"), **image** and **tray** (as explained in chapter **"set menu"**).
⑦ Press **"SAVE"**.
⑧ Select where you want to save the menu.

After, to call up and start a cooking cycle, click on the **"MY MENU" menu**, select the recipe by tapping it and start it using the **"START/STOP"** button.

61

Use | ROTOR.KLEAN Menu

Warnings regarding washing cycles 62

How to use the washing programs (ROTOR.KLEAN) 63

Refilling detergent tank 64

Enables access to the washing list.

In the **"Scheduling"** section on page **43**, you can schedule some washing programs. Scheduling allows users to run a washing or cleaning program automatically every day or on selected days.

WARNINGS REGARDING WASHING CYCLES

The ovens come equipped with one/two rotor(s) for cleaning the oven cavity.

- Before starting a cleaning cycle, **make sure that there are NO trays** in the oven cavity, otherwise the washing cycle will be ineffective.
- Do not start cooking cycles if you notice detergent in the cavity. In this case, repeat the washing cycle and make sure that water reaches the cavity.
- **Carefully read the product safety data sheet before handling and using the detergent.**
- **Do not open the oven door during a washing cycle as this could cause injury to eyes, mucous membranes and skin caused by contact with the cleaning chemicals used. These chemicals are sprayed by the rotor in the cavity and moved by strong air currents.**
- **Do not tamper with the tank and its connections to the oven for any reason as this could cause a risk of injury or death.**
- **The detergent must not come into contact with the skin, eyes or mucous membranes. In case of contact with the detergent, follow the instructions on the safety data sheet.**
- **Never touch the detergent with bare hands.**
- For ovens with a trolley, run the washing cycle with the trolley inside the oven cavity, without any trays and lock it using the front wheel brakes.
- Periodically check for rust stains inside the oven cavity: if they are found, contact a service centre urgently because the water is probably damaging the oven; prompt action will extend the lifespan of the equipment.

When the terminal is blocked, DO NOT use the washing programs or wash the cavity with large quantities of water. Risk of flooding.

HOW TO USE THE WASHING PROGRAMS (ROTOR.KLEAN)

In this section, start one of the following wash or rinse programs:

DESCALING	**00:17**	descaling procedure
RINSE	**00:12**	cold rinse
QUICK	**00:24**	oven cavity slightly dirty
SHORT	**00:52**	oven cavity slightly dirty
MEDIUM	**01:04**	oven cavity moderately dirty
LONG	**01:47**	oven cavity very dirty
SOFTENING	**00:13**	prewashing cycle to soften stubborn dirt. To be done before the regular washing cycle

The automatic SENSE.Klean technology checks the level of dirt in the oven and displays the result on a coloured bar:

4%	**blue** (0-60%) oven only slightly dirty
65%	**yellow** (60-90%) oven averagely dirty
100%	**red** (over 90%) oven very dirty

Using this value, the oven suggests the most suitable wash, highlighting it with a symbol (in the example: SHORT - quick wash).

62 ▶ ① Tap the Rotor.Klean icon
② Tap the name of the program you want to start.
③ Press the **START/STOP** button to start the wash cycle.

63 ▶ The display shows the time remaining until the end of the washing cycle.
The colour of the clock indicates:

- red: washing program in progress.
- yellow: less than 1 minute until the selected washing program finishes
- green: the wash has finished, it automatically returns to the "HOME" page.

Warning: DO NOT open the door during washing.
RISK OF INJURY TO EYES, MUCOUS MEMBRANES AND SKIN CAUSED BY CONTACT WITH THE CLEANING CHEMICALS USED.

To save the type of washing to your favourites, tap the STAR icon

62

Washing complete

Washing in progress
(less than 1 min. remaining)

Washing in progress
(more than 1 min. remaining)

Remaining time until the end of the current program

63

You can also see the estimated level of remaining detergent inside the Sense.Klean box:

- green: HIGH
- yellow: MEDIUM
- red: REFILL REQUESTED

To **stop** a wash cycle in progress early, press the **START/STOP** button: a quick rinse cycle will automatically start and run for approximately **12 minutes** to remove any trace of residual detergent from the oven cavity.

REFILLING DETERGENT TANK

Only fill with the 1-litre bottles of the **UNOX.Det&Rinse Plus** detergent.

64 ▶ To refill the detergent:

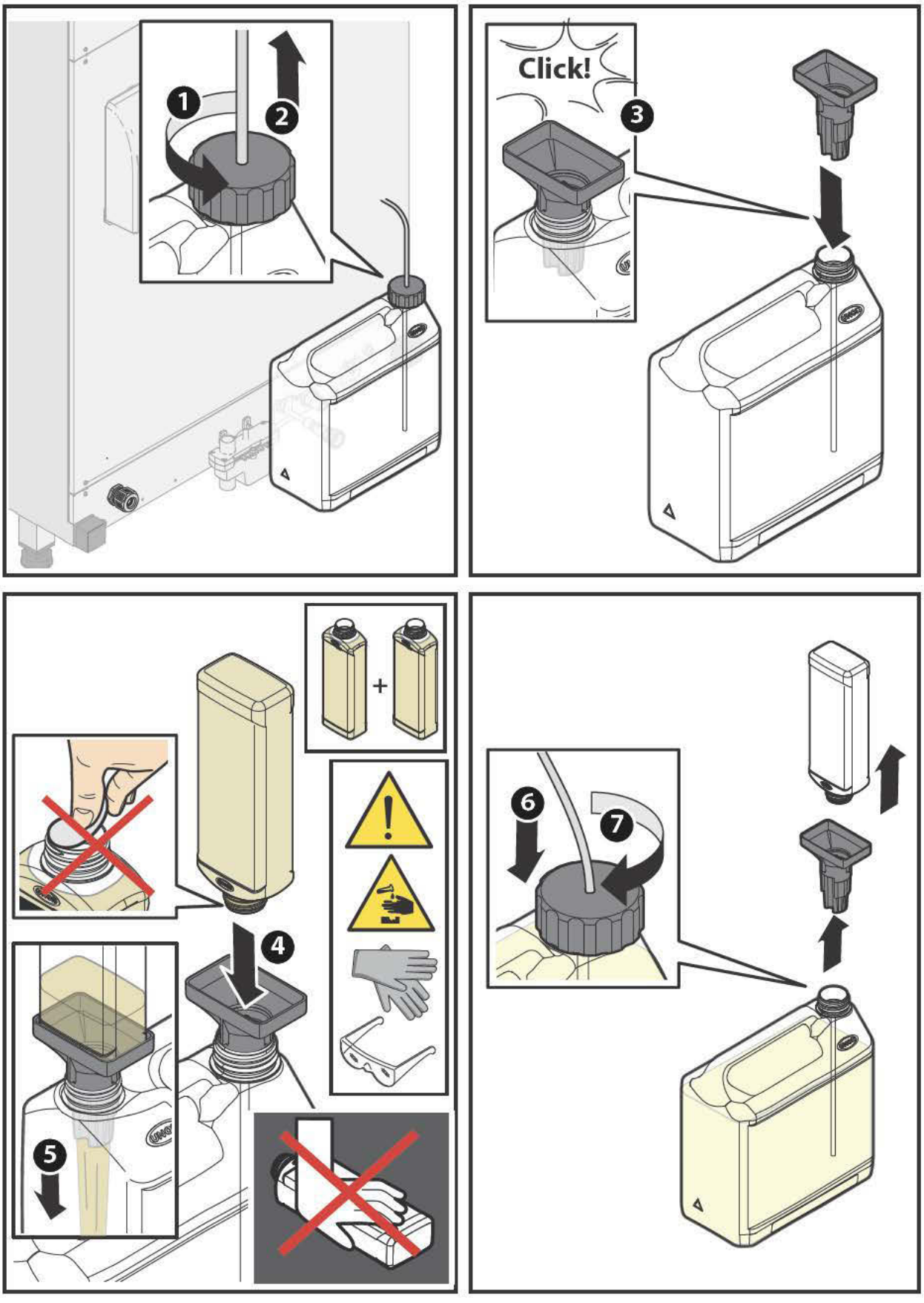
- 1 2 Wear gloves to prevent your hands from coming into direct contact with the detergent. Open the tank.
- 3 Insert the funnel in the tank.
- 4 Get a UNOX 1-litre detergent bottle. DO NOT remove or pierce the protective film. Turn the bottle upside down and insert it in the funnel
- 5 Upon inserting the bottle, a pin breaks the protective film, allowing the detergent to come out). Once the bottle is empty, unscrew it to remove it. Avoid dripping.

The detergent must not come into contact with the skin, eyes or mucous membranes. In case of contact with the detergent, follow the instructions on the safety data sheet.

- 6 7 Repeat the procedure until you reach the maximum level allowed. Close the tank cap.
- Remove the bottle without flattening it.
- Dispose of the gloves, taking care not to touch the areas spoiled with detergent.

Once the tank is refilled, open the menu:
USER SETTINGS ▶ DETERGENT TANK ▶ DETERGENT REFILL UP TO LEVEL and select the detergent level in the tank.
Confirm to start the counting.
If you use one tank for two ovens, repeat the procedure for both ovens.

Never touch the detergent with bare hands.


1
2
Click!
3
+
4
5
6
7

Use | READY.COOK menu READY.BAKE menu

This is used to access some preset programs, to start certain cooking methods quickly.

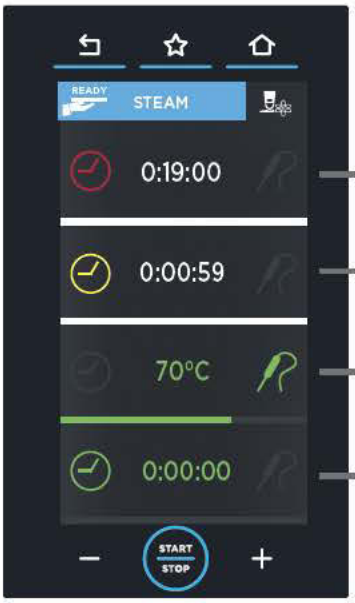
65 ▶ To access the preset programs:

① tap the **"READY.COOK | READY.BAKE** icon;
② select the **desired program**: the parameters (temperature and STEAM.Maxi and DRY.Maxi cannot be changed by the user);
③ tap the **START/STOP** button: a preheating phase will start;
④ after pre-heating, to determine the end of the cooking set up to 4 timers (cooking duration) or use the core probe method (core temperature).

You can also choose to use the UNOX INTELLIGENT PERFORMANCE (UIP) technology by clicking on the relevant symbol.

For more details, see ▶ page **19**

66 The screen side shows a possible cooking cycle in progress. There are four set timers: three are set by entering a time (for example, the first, second and fourth), and one is set by inserting the core probe temperature (e.g. the third, 70°C). The colours indicate:



red: timer in operation (dishes still cooking).

yellow: timer about to expire (the food is almost ready). Prepare to remove the tray

green: temperature reached. A beep notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list

green: timer elapsed. A beep notifies the user that it is time to take the tray out of the oven. When the door is closed, the timer will disappear from the list

Stats DDC menu

Set goals 69

HACCP data 69

Consumption 70

The DATA DRIVEN COOKING menu allows you to check HACCP data and the oven anytime anywhere. It is possible to monitor the operating conditions in real time, create recipes and send them to the ovens.
AI turns consumption data into insights that boost daily profit.
The DDC screen appears upon starting the oven. From the user menu, you can choose to view or not the oven start screen.
DDC.Stats gives you full control on the consumption of energy, water and detergents, cooking times and oven use. It compares the performance of the ovens on your network, it detects anomalies and obtains useful information to improve corporate performance.

67 The screen provides access to 3 areas:

- GOAL: you must set the daily number of oven operating hours, which is required to optimise costs. A histogram is then shown to indicate whether you achieved the goal. This helps you to understand whether you are using the oven in the best way possible.

- HACCP DATA: HACCP data can be used to monitor the processing of foods for which there a risk of biological, chemical or physical contamination.More specifically, every 30 seconds the following readings are taken:
  - oven cavity temperature;
  - temperature measured by the core probe;
  - vacuum-seal (sous vide) probe temperature.

- CONSUMPTION: tap the"consumption" icon to bring up a screen showing the dates on which the oven was used.

67

SET GOALS

68 ▶ ① Select **"SET GOAL"**.

② Drag the blue bar or use the **−** **+** buttons to set the number of hours the oven should be used for per day, in order to optimise costs (e.g. 14 hours).

③ Press **"SAVE"**.

④ Choose whether to display the goals for Days, Weeks or Months ▶ a histogram will appear showing:

- the blue bars indicating when a goal has been reached i.e. the oven has been in operation for more than 14 hours.
- the red bars indicating when a goal has NOT been reached i.e. the oven has NOT been in operation for more than 14 hours.

HACCP DATA

69 ▶ ① Select **"HACCP DATA"**.

② Select the oven operating date for which you want to see the HACCP data.

③ The relative data are displayed during operation.

CONSUMPTION

70 ▶ When touching the"**consumption**" icon, a screen appears that shows the dates on which the oven was used.

① Select **"CONSUMPTION"**.

② select the **date** for which you want to view the consumption data:

③ select the **program**: the following consumptions are displayed

- electricity/gas consumed;
- litres of water consumed to make the steam in the oven cavity;
- litres of water and detergent consumed for the washing cycles.

NOTES

Menu settings

Language	73
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71 The USER MENU provides access to the oven parameter settings.

The SERVICE MENU is for specialist operators only, whereas the "USER SETTINGS" can be accessed by any operator by entering the password "**4456**" and confirming with "**OK**".

The NETWORK MENU allows you to enable or disable oven control via remote network access and configure the relevant parameters.
For more details, see page **74**

71

LANGUAGE

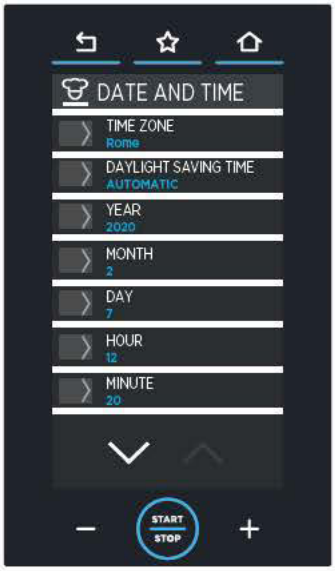
72 ▶ Here you can select the language, which will be used for all menu entries. You can scroll through the list of available languages using the arrows ⌄ and ⌃.
Simply tap a language to select it.

72

DATE AND TIME

73 ▶ This lets you modify the date and time settings of the menu. It is necessary to:

- set the Time zone, clicking on the relevant geographic area and selecting the country, scrolling through the list using the arrows ⌄ and ⌃;
- enter the current standard clock time as winter time (also called standard time) or summer time (also called daylight saving time); alternatively, the "AUTOMATIC" setting allows the time to be updated automatically;
- set the current time, year, month and day.



73

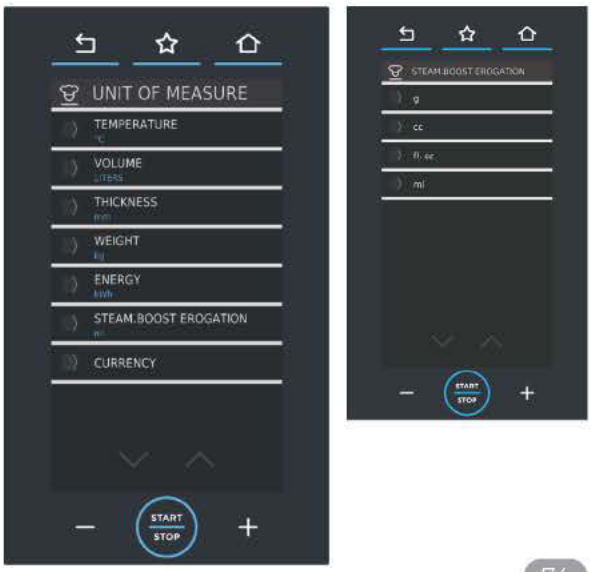
UNIT OF MEASURE

74 ▶ Select the unit of measurement for the:

- temperature (°C/°F);
- volume (litres or gallons);
- thickness (mm or inches);
- weight (kg or pounds);
- energy (kWh or BTU):
- steam boost erogation (g, cc, fl.oz, ml)

It also allows you to set the **current currency** (€, $, etc.), and, by entering this menu, you can also set:

- whether the currency symbol should come before or after the value (symbol position);
- whether to use a decimal point "." or comma "," in decimal numbers (decimal sign).

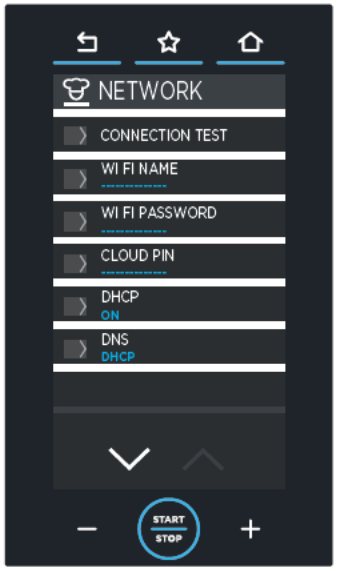


74

NETWORK

75 This menu enables or disables oven control via remote network access and allows you to configure the relevant parameters.

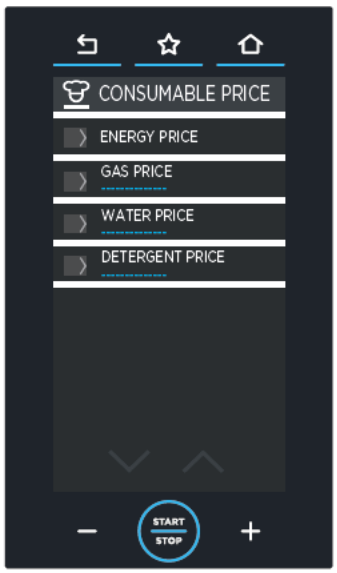
Connection test
Connection test for both types of connection.
Wi-Fi network: tap here to select the network to connect to (or to enter it manually).
Wi-Fi password: tap here to enter the Wi-Fi password.
Cloud PIN
The PIN code needed to connect the oven with DDC.unox.com and the app. Each oven has its own pre-set PIN code. The PIN code can be modified to connect to a personal DDC account; in this case, the oven must be paired.
DHCP
This allows you to obtain the network settings from the DHCP server (for Wi-Fi connections, always leave the DHCP set to "ON").



75

CONSUMABLE PRICES

76 It allows you to enter the cost of **electricity, gas** (only for gas models)**, water** and **detergent** (the currency is the one set in the "Unit of measurement" section on this screen)



76

USB

77

77 ▶ This section allows you to import or export materials from your own USB stick (FAT32 formatted and with capacity between 4 and 16 GB). The USB port is located below the LCD panel and allows you to import or export materials from your own USB stick (FAT32 formatted and with capacity between 4 and 16 GB).

- EXPORT PROGRAMS ▶ exports recipes from the oven to a USB stick;
- IMPORT PROGRAMS ▶ imports recipes from the USB stick to the oven;
- DELETE ALL PROGRAMS ▶ deletes all programs from the library;
- IMPORT PICTURES ▶ imports pictures from the USB stick to the oven, e.g. an image of one of your particularly successful dishes.
  To be used, the images must be converted: see ▶ 78
- DELETE PERSONAL PICTURES ▶ deletes all personal pictures from the gallery;
- IMPORT SCHEDULE: it imports schedules from the USB to the oven;
- EXPORT HACCP TO USB ▶ exports program data, showing temperatures of the oven and accessories every half second.

The rubber cover of the USB recovery card protects the inner components from environmental contaminants. It must hold its position any time, unless the USB-A port is used actively. √ Permitted use: the oven can be used with a retracted lid only during firmware updates or when importing/exporting menus. X Any other operation must be carried out with a sealed lid to prevent potential damage caused by dust, humidity or air contaminants. Failure to keep the lid in place outside of specified scenarios may result in reduced performance, electrical problems, or component failure.

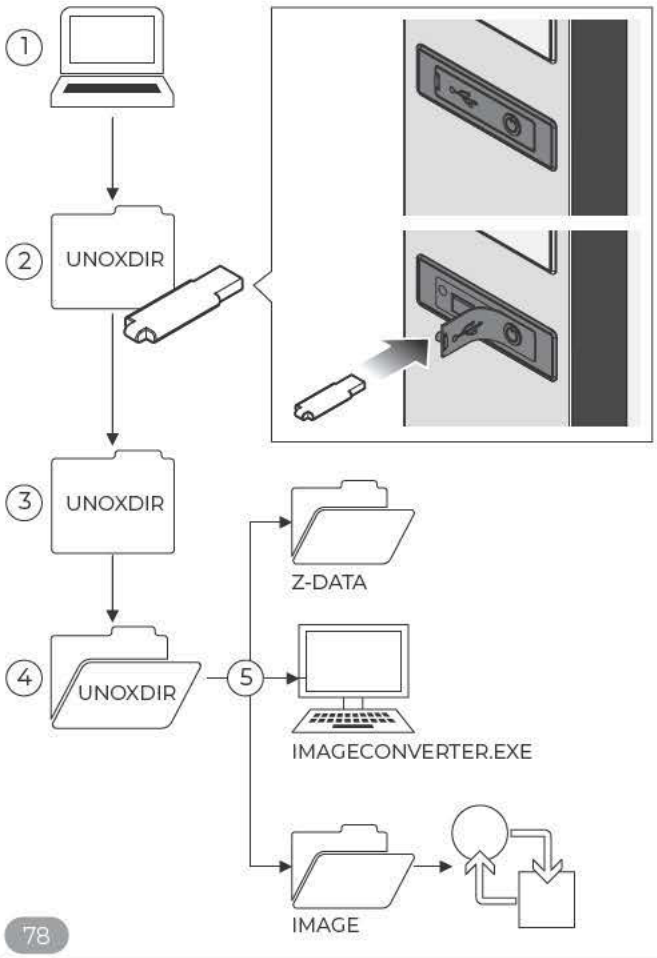
√ Permitted use: the oven can be used with a retracted lid only during firmware updates or when importing/exporting menus.

X Any other operation must be carried out with a sealed lid to prevent potential damage caused by dust, humidity or air contaminants.

Failure to keep the lid in place outside of specified scenarios may result in reduced performance, electrical problems, or component failure

Import pictures

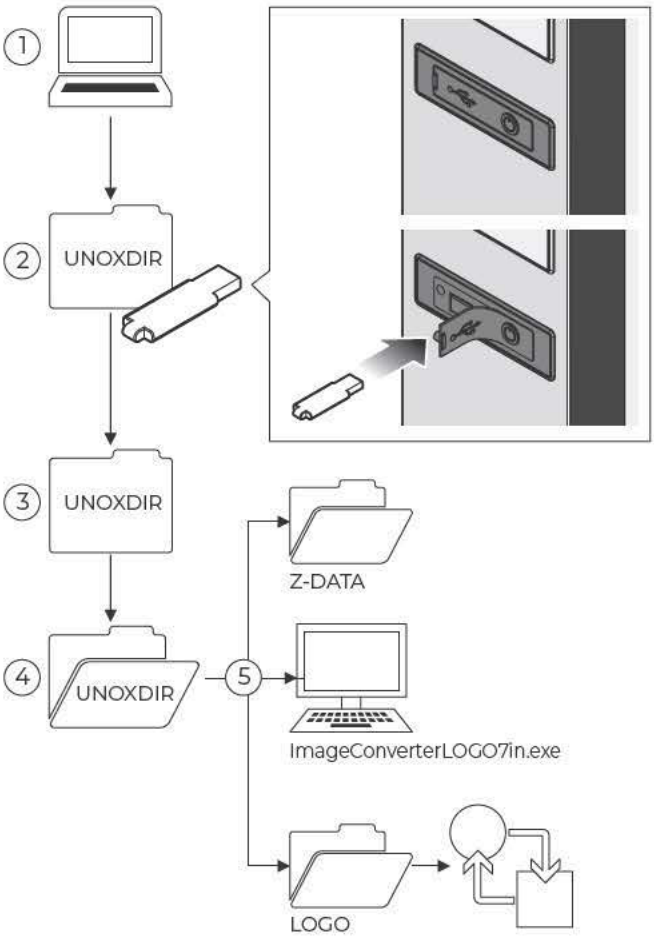
① Download the UNOXDIR.zip folder from the software section of UNOX Infonet
② Save the UNOXDIR.zip folder onto your USB stick
③ Unzip the UNOXDIR.zip folder that you have just downloaded
④ Open the UNOXDIR folder
⑤ There are three folders inside this folder (IMAGES, LOGO, ZDATA) as well as two .exe files (ImageConverter.exe and ImageConverterLOGO7in.exe);
⑥ Copy the images you want to use in the IMAGE folder
⑦ Start the IMAGECONVERTER.EXE program. Now, you can use the images.



78

Logo import

① Download the UNOXDIR.zip folder from the software section of UNOX Infonet
② Save the UNOXDIR.zip folder onto your USB stick
③ Unzip the UNOXDIR.zip folder that you have just downloaded
④ Open the UNOXDIR folder
⑤ There are three folders inside this folder (IMAGES, LOGO, ZDATA) as well as two .exe files (ImageConverter.exe and ImageConverterLOGO7in.exe);
⑥ Copy the images you want to use as logo in the LOGO folder;
⑦ Start the ImageConverterLOGO7in.exe program
⑧ Carry out the "**Import Logo**" operation: now you can use the image as a logo;
⑨ Enable "**Show logo in homepage**" to view the logo in the oven's homepage.



OPTIONS

79 ▶ LOCKING

Lock program view

If enabled (ON) ▶
- it locks the "view/modify" option during cooking;
- it automatically applies all limitations included in the LOCK USER PROGRAM.

If Hide Temperature is enabled (ON) ▶
- it applies all limitations included in the previous item;
- it hides the temperature view during preheating.

Lock user programs

If enabled (ON) ▶
- it prevents new programs from being saved;
- it locks the "view/modify", "duplicate" and "delete" options of the saved programs, including "new menu" in the "MULTI.TIME" menu and "today's menu" in the "MISE EN PLACE" menu).

Lock manual cooking

If enabled (ON) ▶
- it allows you to use only saved programs locking the use of the "SET", "MIND.MAPS", "READY.COOK" menus;
- during cooking you cannot modify the saved programs;
- it prevents you to skip preheating ("Skip preheat");
- it prevents you from creating programs in the "MULTI.TIME" and "MISE EN PLACE" menus allowing the use of previously saved programs only.

If ON (Hide Timer) ▶
- it locks the setting of manual timers in the "MULTI.TIME" and "MISE EN PLACE" menus.

Lock wash scheduling

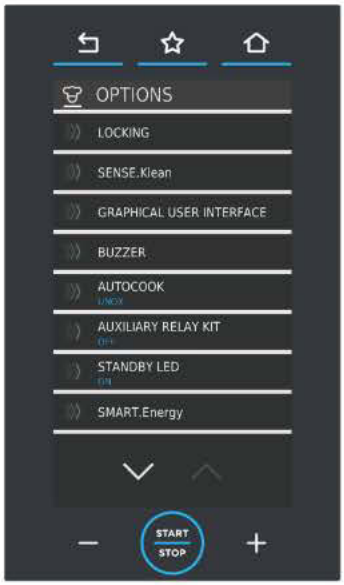
If enabled (ON) ▶
- it prevents you from scheduling or modifying a present schedule.

Lock cook scheduling

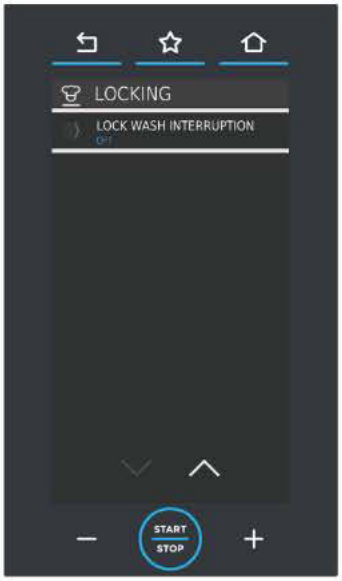
If enabled (ON) ▶
- it prevents you from scheduling a cooking cycle or modifying the present schedule.

Lock skip the next schedule

If enabled (ON) ▶
- it prevents you from disabling the next cooking schedule or washing. To disable it, move the cursor to the left of the schedule summary screen.



79



80

Lock network menu

If enabled (ON) ▶
- to open the "NETWORK" menu (see page **72**) it is necessary to enter a user PIN;
- in case of a connection failed warning, access to the "NETWORK" menu is allowed only after entering a PIN, which matches the user PIN (customisable);
- The PIN is not required if you access the "NETWORK" menu after having accessed the user menu (the user PIN has already been entered).

Lock group

If enabled (ON) ▶
- the selected unit (from 1 to 16) is locked. If a unit is locked, you cannot view or start the unit's recipes, not even from the "FAVORITES" menu. The lock is applicable to the "MULTI.TIME" and "MISE EN PLACE" menus, whereas the units of the "MIND. MAPS", "MULTI.TIME" and "MISE EN PLACE" menus are excluded;
- the recipes in the locked unit can be saved;
- in multi.time cooking mode, you cannot add compatible program timers of the locked unit.

Lock washing interruption

If enabled (ON) ▶
- it allows you to stop a cleaning cycle only after entering a PIN;
- Once the cleaning cycle has been interrupted, an emergency rinse may still start.

Caution:
- do not enable the function without knowing the PIN;
- the PIN is provided to the chain managers who request this function.

81

82 ▶ SENSE.KLEAN

Most used programs

Setting the programs more frequently will make SENSE.Klean more precise.

Reset dirty level

Reset the SENSE.Klean counter to zero.

82

83 ▶ GRAPHICAL USER INTERFACE

Consumption data in currency

Where active (ON) ▶,

- it converts consumption data (e.g. litres used for steam) into costs, based on the currency set.

Seconds to show slides in cooking

It sets the inactivity time after which the cooking progress screen is displayed again.

Lock screen timeout

If the oven's door is open, the screen on the side indicates that the display cannot be used for safety reasons. Upon closing the door or after pressing and holding the "HOME" button, the screen can be used again.
If the set value is ▶

- = "0" ▶ no screen appears even if the door is open;
- ≠ "0" ▶ the set value indicates the number of seconds after which the display unlocks once the door is closed. For example, if the value is set to "5", the panel will unlock 5 seconds after the door has been closed.

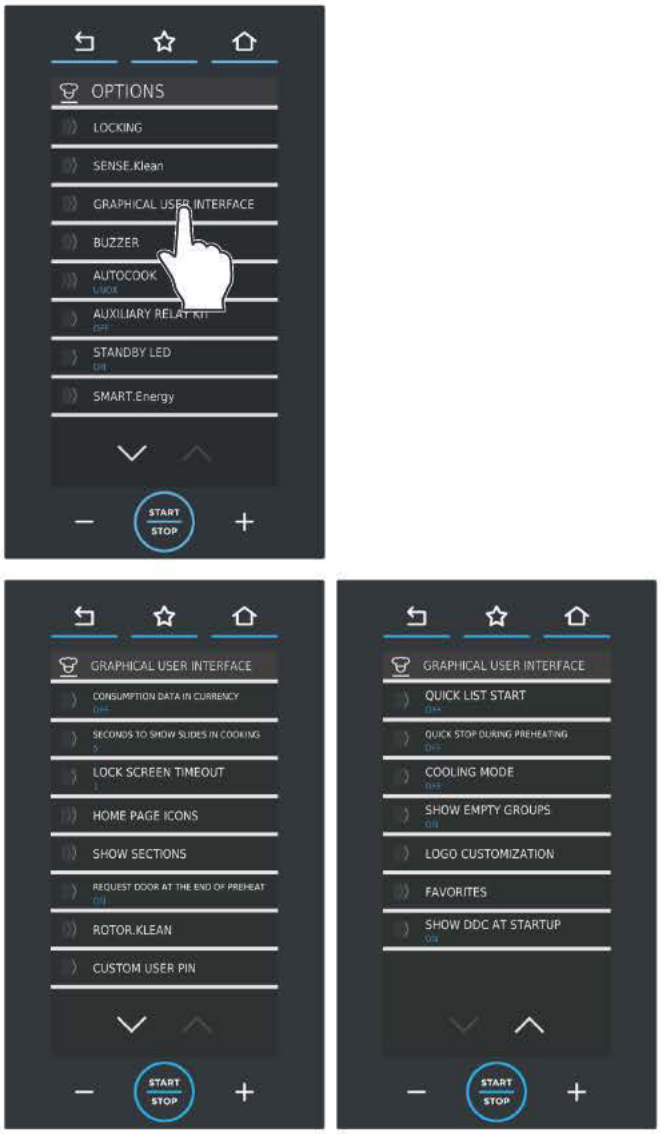
Home page icons

From this submenu, you can show, hide or deactivate the icons of the main menu (SET, PROGRAMS, etc.).
Settings:

- SHOW ▶ normal display of the selected icon
- HIDE ▶ hides the selected icon
- SKIP ▶ if some icons are skipped, the remaining icons rearrange themselves to fill the empty spaces
- LOCK ▶ lock the menu but leave it visible
- DEACTIVATE ▶ lock the menu and make it barely visible.

Show sections

84 ▶ It allows you to view or hide intermediate menus before accessing the program list.



83

84

Request door at the end of preheating

If enabled (ON) - default setting ▶

- the oven keeps cooking after notifying the user that preheating is complete.

If disabled (OFF) ▶

- the oven keeps cooking without notifying the user that preheating is complete.

ROTOR.KLEAN

85 ▶ It allows you to view or hide some washing programs.

Custom user pin

86 ▶ It allows you to define a customised 4-digit PIN code.

Quick list start

If enabled (ON) ▶ it starts the program with just one click.

Cooling mode

It allows you to use functions that cool down the oven when the door is open.

Quick stop during preheating

If enabled (ON) ▶

- during preheating, you can stop the cooking cycle by tapping START/STOP;

If disabled (OFF) ▶

- the program stops by holding down START/STOP.

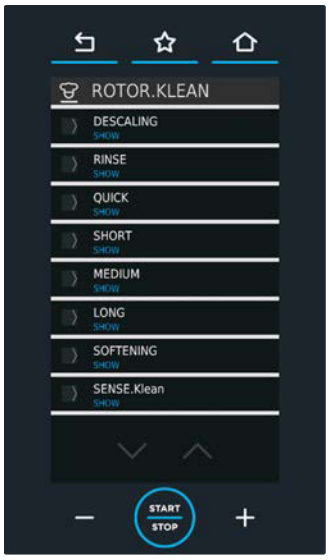
Show empty groups

If enabled (ON) ▶ it shows all the groups in the library, even if they do not contain programs;
If disabled (OFF) ▶ it shows only the groups in the library that contain programs.

87 ▶ Logo customization

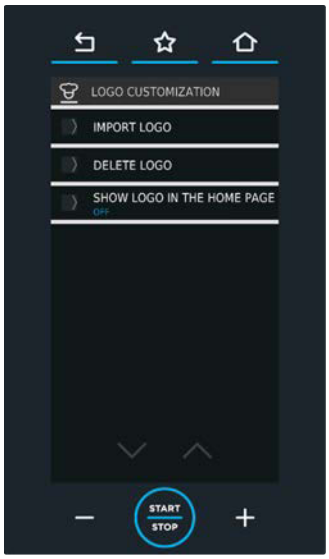
It allows you to:

- import an image to be used as logo;
- delete the image in use;
- view the logo in the homepage.



85

86



87

Favorites

Use as homepage:
if enabled (ON) ▶

- the favourites are displayed at the end of the cooking cycle

- Next passage (sec):
time that allows you to switch to favorites after the set seconds have elapsed

Show DDC at startup

Upon starting the oven:
if enabled (ON) ▶

- it shows theconsumption screen

if disabled (OFF) ▶

- it does NOT show the consumption screen.

88 ▶BUZZER

The following can be set:

- **Buzzer at the end of cook** ▶ the **duration of the buzzer at the end of the cooking cycle in seconds**. Set the value using the keypad and confirm with "OK";
- **VOLUME** ▶ the **volume of the buzzer** at the end of the cooking cycle, choosing from: high, medium or low;
- **EXTERNAL BUZZER** ▶ **activation (ON)** or **deactivation (OFF)** of an optional external acoustic indicator, if fitted;
- **Door open** ▶ the **activation of the acoustic signal** one minute after the oven door has been left open;
- **At the end of preheating** ▶ **an acoustic signal at the end of preheating**. The acoustic signal stops upon opening the oven's door.

89 ▶ AUTOCOOK

Add the list of programs for a specific country to the list of saved UNOX chef programs.
Recipes from around the world are added to the AUTOCOOK upon every update. Select your country or try other menus.

Stand-by led

It enables or disables the led bars.

88

89

90

91 SMART.Energy

The following can be set:

- to enable or disable the SMART.Energy (energy saving);
- the minutes, without active timers, after which SMART.Energy is enabled;
- the saving temperature related to the enabling of the SMART.Energy function;
- in minutes how long must the inactivity last before SMART.Energy closes the program automatically.

91

92 MULTITIME

The following can be set:

- number of timers;
- show the setpoint replacing the program's name.

92

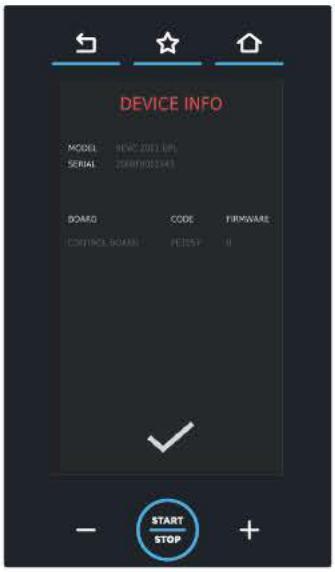
UNOX SUPPORT

93 ▶ Scan the code to get technical support: https://www.unox.com/it_it/unox-service/

93

INFORMATION ON THE DEVICE

94 ▶ This screen provides device-related information, such as model, serial number, card firmware number and accessories

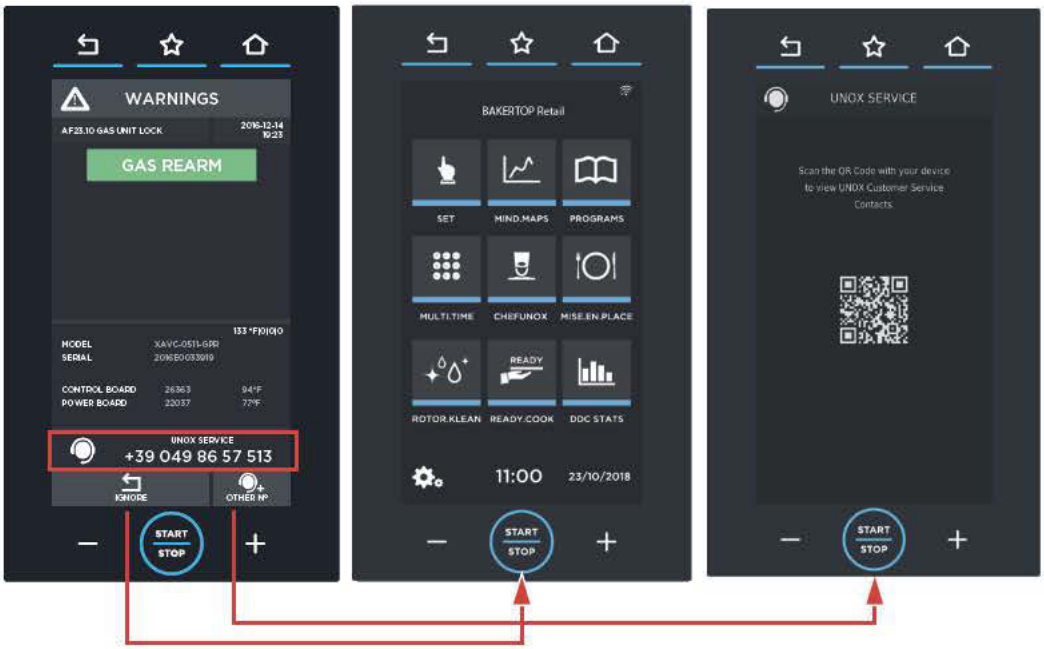


94

Alarms and warnings | User oven interface

The ovens show any alarm/warning messages relating to the oven or installed accessories on the screen.
The **WARNING messages** signal malfunctions that allow the appliance/accessories to continue operating, but with a restricted set of functions.
The **ALARM messages** identify issues which prevent any operation of the appliances/accessories, which therefore must be put into STOP mode.
If the alarm messages refer to the connected accessories only, the oven can still be used.

If the AF23 - GAS REARM shows, this means there is no gas supply. In this case, contact an authorised support service, calling the number on the display (UNOX SERVICE).
If you press the "IGNORE" button, a warning screen is shown. If you ignore the alarm, the oven cannot be used.
If you press the "OTHER N°" button, a list of additional support service numbers is shown.



NOTES

Maintenance

Safety information for maintaining the appliance 86

Cleaning the appliance 87

Inactivity 88

Disposal 88

SAFETY INFORMATION FOR MAINTAINING THE APPLIANCE

Any routine maintenance must be performed:

- after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (approx. a few minutes);
- after waiting for the appliance to cool down fully;
- only if you are in good mental and physical condition, and are wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, dust mask (optional), etc.).

Clean the appliance on a daily basis in order to maintain a good level of hygiene and to prevent the stainless steel from corroding or deteriorating.

Daily cleaning also reduces the possibility of accumulated fatty substances or food residues inside the cavity catching fire and becoming a fire hazard.

When cleaning any component or accessory NEVER use:

- abrasive, pointy or sharp tools or cloths (abrasive sponges, scrapers, steel-bristled brushes, etc.);
- steam or pressurised water jets;
- abrasive or powder detergents;
- alkaline, aggressive, caustic or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid or caustic soda). These substances could cause permanent damage to the appliance surfaces and catalysts.

Never use these substances when cleaning the appliance substructure or the floor under the appliance. The volatile emissions from these compounds may still cause damage.

* For more details, visit ▶ www.unox.com

CLEANING THE APPLIANCE

External steel structures, oven cavity seal, core probe

Wait for the surfaces to cool off.
Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry thoroughly. Alternatively, only use detergents recommended by UNOX; other products may cause damage, thereby invalidating the warranty*. Read the usage instructions provided by the detergent manufacturer.

Inside the oven cavity

Failure to clean the oven cavity daily can cause the accumulated grease and food residues inside to catch fire – this is a fire hazard.

Use the washing cycle programs to clean the oven cavity.

For more details, see ▶ page **63**

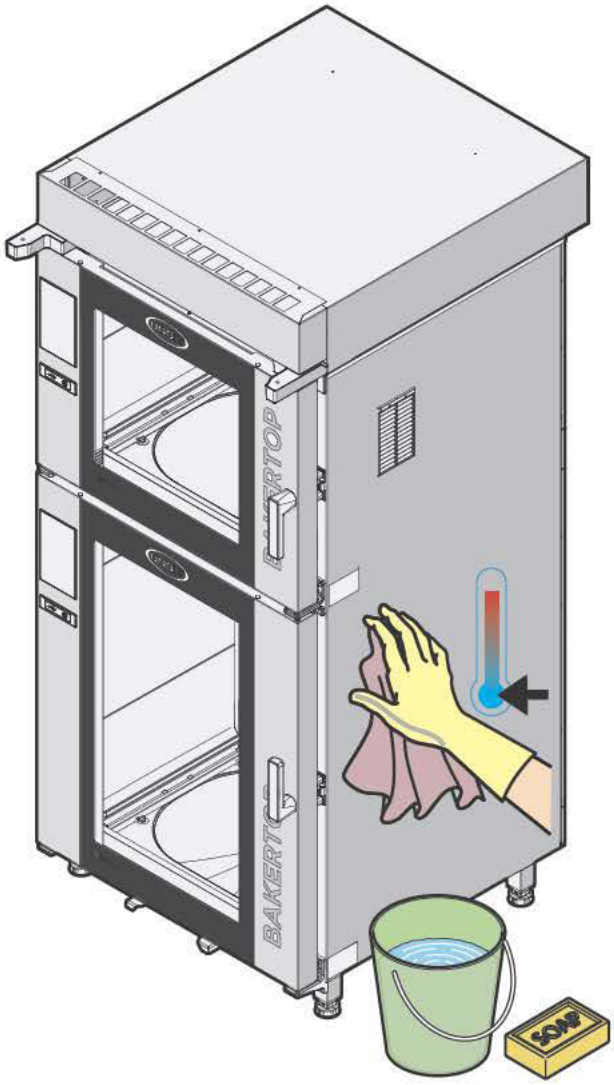
When the terminal is blocked, DO NOT use the washing programs or wash the cavity with large quantities of water. Risk of flooding.

Plastic surfaces and control panel

Wait for the surfaces to cool off. Use only a very soft cleaning cloth and a small amount of detergent to clean delicate surfaces.

Oven door internal and external glass

Wait for the surfaces to cool off.
Only use a soft cleaning cloth dampened with soap and water or a specific glass cleaner. Rinse and dry thoroughly.



INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the power, water and gas supplies to the appliance (ONLY FOR GAS OVENS);
- preferably rub a soft cloth lightly doused with Vaseline oil on all stainless steel surfaces;
- keep the appliance door slightly ajar.

Before reusing the appliance:

- clean the appliance and accessories thoroughly (see page 87);
- reconnect the appliance to the power, water and gas supplies (GAS ONLY FOR GAS OVENS);
- inspect the appliance before using it again;
- switch on the appliance at minimum temperature for at least 50 minutes without any food inside.

To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorised support service centre.

DISPOSAL

Pursuant to article 13 of Italian Legislative Decree 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment"

The crossed-out wheelie bin symbol indicates that the product was placed on the market after 13 August 2005 and that, at the end of its useful life, it should not be disposed of with other waste, but must be collected separately.

All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight.

Before disposal, ensure the appliance is unusable by removing the power cable and all compartment or cavity closure devices (where present).

At the end of its useful life, the product must be disposed of in such a way as to reduce any negative impact on the environment and make efficient use of available resources. Prefer prevention, preparation for reuse, recycling and reclamation, and remember "the polluter pays". Please remember that illegal or incorrect disposal of the product incurs penalties, as provided for by current legislation.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom a new appliance is purchased, who is required to collect them free of charge ("one-for-one" exchange);

Information on disposal in European Union countries

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authority or dealer for information on the correct disposal method.

Support

After-sales assistance **90**

AFTER-SALES ASSISTANCE

In case of any malfunctions, disconnect the appliance from the power supply and consult the solutions proposed in the table ▶ **H | Troubleshooting** on page **91.**

If the solution is not listed in the table, contact an authorised UNOX technical service centre, providing the following information:

- date of purchase;
- 97 ▶ the appliance data on the serial plate;
- any warning messages that appear on the display.

Manufacturer's information:
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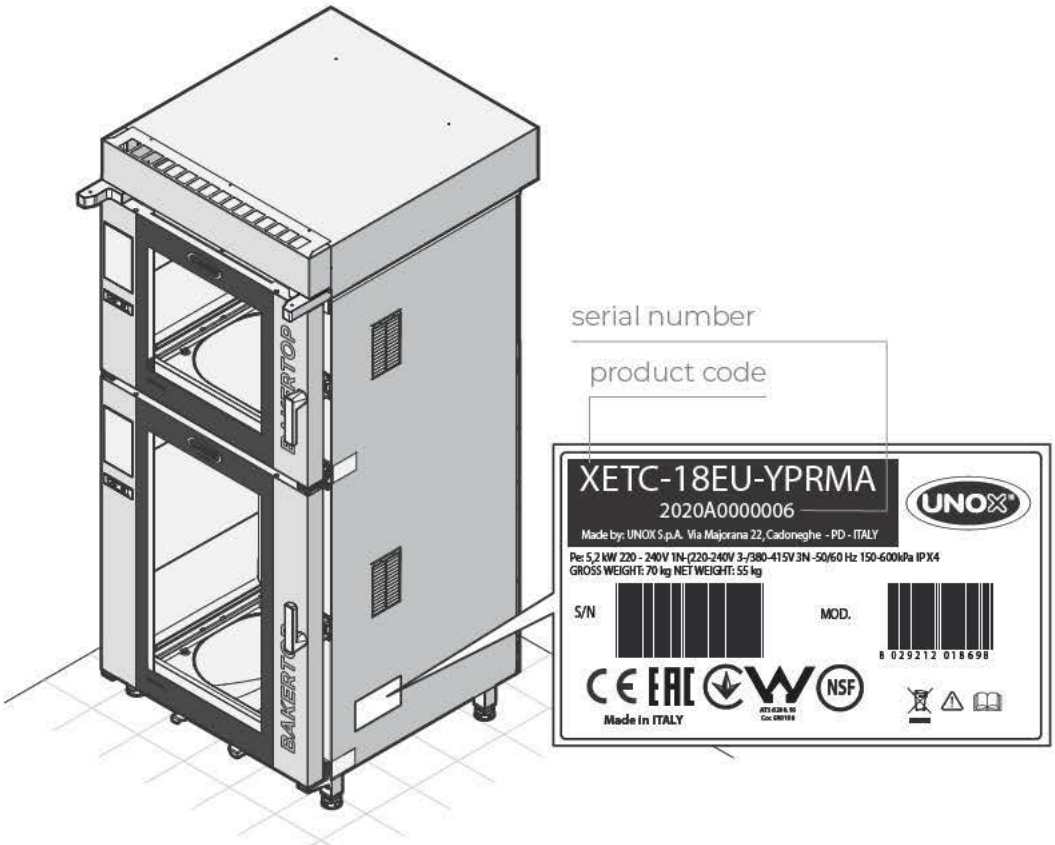

Fault	Possible cause	Possible solution	Solution
The oven is completely switched off.	▪ No mains power. ▪ Appliance out of order.	Make sure the appliance is connected to the electricity mains.	Contact the Customer Assistance Service.
No steam is produced inside the oven cavity.	▪ Water inlet closed. ▪ Appliance plumbed into the water mains or the tank incorrectly. ▪ No water in the tank (if water is taken from the tank). ▪ Water supply filter clogged with impurities.	▪ Open water inlet. ▪ Make sure the appliance is plumbed into the water mains or the tank correctly. ▪ Fill the tank with water. ▪ Clean the filter.	Contact the Customer Assistance Service.
After setting the time and pressing the START/STOP button, the oven does not start.	▪ Door open or not shut properly.	▪ Make sure the door is shut.	Contact the Customer Assistance Service.
Water leaks through the seal when the door is shut.	▪ Seal dirty. ▪ Seal damaged. ▪ Handle mechanism is loose.	▪ Clean the seal using a damp cloth. ▪ Contact a specialist technician for repair.	Contact the Customer Assistance Service.

UNOX app

Your virtual trainer
TOP.TRAINING APP

Download the UNOX Top.Training application and discover step by step all the secrets of your new UNOX oven's control panel!

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Create, share, know, improve.
DATA DRIVEN COOKING

DATA DRIVEN COOKING allows you to monitor the oven anytime, anywhere. It is possible to monitor the operating conditions in real time, create recipes and send them to the ovens. Artificial intelligence transforms consumption data into useful information to boost daily profit.

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INVENTIVE SIMPLIFICATION

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